



SERIOUS COOKERS FOR SERIOUS COOKS™

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LACANCHE RANGE COOKERS - INTRODUCTION

A foundry was established in the village of Lacanthe late in the 15th Century by the Duke of Burgundy. In 1763, a local landowner Jean-Baptiste Richard de Curtil had a blast furnace constructed at the foundry. A few years following the French Revolution, in 1796, Jacques-Etienne Caumartin "Maitre de Forges de Lacanthe" began to manufacture cast iron range cookers for the growing restaurant and hotel markets and since then, range cookers for both the commercial and domestic customers have been manufactured in Lacanthe, by hand.

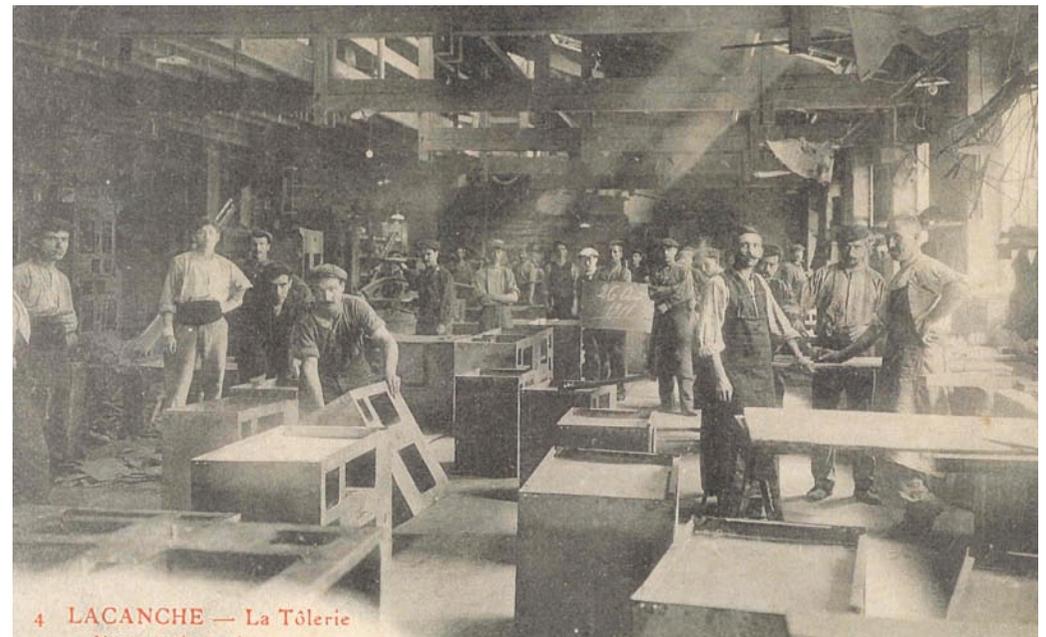
Lacanthe range cooker
from late 19th/20th Century



200 years on and the factory is still independent and family owned. The family and the employees are guided by a belief that even in this modern age it is still worth creating a product of substance and beauty which will give many years of service and enjoyment. It is a simple belief, but it permeates through every aspect of the factory. Lacanthe range cookers are made to exacting standards by hand to order. Each range cooker is built to last and offers truly professional performance and extraordinary versatility. With every Lacanthe range cooker you can choose various hobs, oven sizes, dual fuel options and integrated hob elements. All Lacanthe ranges can be specified for natural, LPG gas or all electric.



M. Jacques-Etienne Caumartin
1770-1825
Maitre de Forges de Lacanthe de 1796 à 1825



Lacanthe factory floor circa 1900

The substance and performance is equally matched by the quality of the finish. Each panel is hand enamelled with three layers and then fired at 850°C. The result is a beautiful deep intense colour that is easy to clean and will look just as good in twenty years as the day it was fired. In the UK, Lacanthe has been selling successfully for over 20 years. Many of our most respected chefs, cooks, cookery writers and journalists own or use a Lacanthe range cooker. These include Raymond Blanc, Simon Rogan, Jean-Christophe Novelli, Kevin Woodford, Rose Prince and Delia's Canary Catering to name but a few.



Vezelay *Classic*, Silice, Chrome trim

If you have any questions, would like more details or to see a display model, then please do not hesitate to contact us directly or view our website www.lacanche.co.uk

Lacanche, Burgundy, France since 1796



DESIGN YOUR DREAM RANGE COOKER

Lacanche *Classic*

Select and combine gas and induction hobs with traditional hot plates, planchas, charrills, multi cookers and many other exciting additional hob elements.

Choose from brass, chrome, chrome matt, nickel, stainless steel and copper trim.

Select and combine electric, convection, gas and low temperature simmer ovens.

Configure an all electric range, or dual fuel electric and gas (LPG or Natural Gas).

Choose from the wide range of 29 standard vitreous enamel colours, or stainless steel, or opt for a bespoke colour enamel.

Deep, useful storage drawers for roasting tins and baking trays.



Citeaux *Classic*, Mist Grey, Chrome trim

CREATE THE CENTREPIECE OF YOUR KITCHEN



Lacanche *Modern*

Select and combine gas and induction hobs with traditional hot plates, planchas, chargrills, multi cookers and many other exciting additional hob elements.

Stainless steel control panel

Choose from chrome or brushed steel.

Choose from the wide range of 29 standard vitreous enamel colours, or stainless steel, or opt for a bespoke colour enamel.

Select and combine electric, convection, gas and low temperature simmer ovens.

Deep, useful storage drawers for roasting tins and baking trays.

Configure an all electric range, or dual fuel electric and gas (LPG or Natural Gas).



Chemin *Modern*, Mandarin, Chrome trim

CHOOSE YOUR HOB...

Standard hobs available on Lacanche range cookers

When cooking there is nothing more exciting than using the professional performance of a Lacanche hob. Griddling, boiling, wok frying, steaming and simmering are all made easy with control and precision.

Classic



Classic Hob: open burners

All classic hobs have open brass burners with easy clean stainless steel top and non-slip cast-iron pan stand. In addition each gas burner is fitted with a flame failure device and child proof controls.

Traditional



Traditional Hob: open burners with simmer plate

The traditional hob has a mix of open brass burners with a cast-iron enamelled simmer plate. The simmer plate allows the cook to use a number of different size pans on the plate at the same time. By removing the centre disc of plate you can have direct access to the 5kW burner for wok frying and large stock pots.

Induction

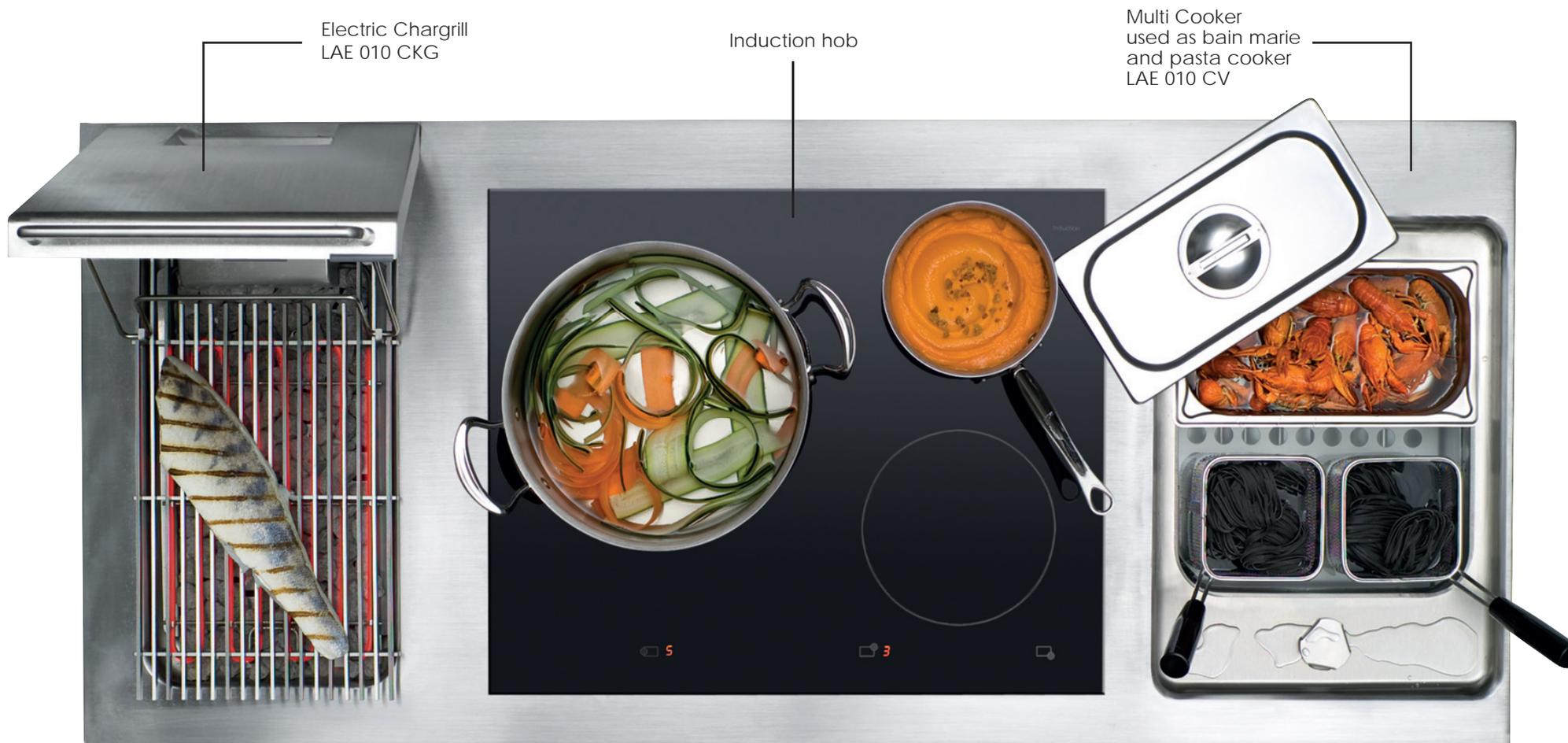


Induction Hob

As you would expect from Lacanche, our induction hobs are extremely powerful with impressive performance and outstanding cooking temperature control. Like its gas counterpart, each induction ring is controlled using the Lacanche control knob on the front of the range.

Choose your integrated hob options

Only Lacanche craftsmen can build your hob top with additional integrated options. On all over 1 metre Lacanche range cookers you are able to specify integrated options such as a gas or electric chargrill, a Multi Cooker - which can be used as a steamer, a boiling pan, or a Bain Marie. Other popular options include an electric Plancha (electric griddle) or additional gas burners. These integrated options transform your hob and offer the cook limitless options to express their culinary skills.



Your hob options in detail



Additional 3kW open burners

LAG 020 R

Lacanche 3kW open burners give fabulous performance and have a very gentle lower setting for simmering. Each brass burner is a simple two piece design, for easy cleaning. All Lacanche burners are fitted with a flame failure safety device and electric ignition. The burners can be used in conjunction with griddle and simmer plate accessories.



Additional 4kW open burners

LAG 024 R

Two powerful 4kW burners are ideally suited for larger pans and Lacanche griddle plates. When fully on they provide impressive heating power, with rapid results. All Lacanche burners are fitted with a flame failure safety device and electric ignition. The burners can be used in conjunction with griddle and simmer plate accessories.



Additional 5kW open burners

LAG 010 UR

The 5kW burner is ideally suited to Wok cooking, large frying pans and cast-iron casserole dishes. These can be up to 40cm in diameter. The 5kW burner is fitted with a flame failure safety device and electric ignition.



Additional 2 ring Induction hob

LAE 020 I

Lacanche Induction rings give very precise control of cooking temperature. The controls are mounted on the front of the Lacanche range, allowing rapid and easy adjustment of heating rates. Power-level indicators beneath the transparent glass-ceramic surface give you visual control over how the heating zone is responding.



Electric Griddle (Plancha) 2.2kW

LAE 010 TPK

Fish, meats and vegetables can all be cooked using the electric griddle. The thermostatically controlled, large flat (245 x 460mm) stainless steel cooking surface is ideal for griddling and searing anything from breakfasts and drop scones to whole fillets and legs of lamb. It seals in flavour quickly, with minimal use of fats and oils.

Accessories for hobs



Ridged Griddle Plate

GR2

These griddle plates enable you to sear and griddle food just like in a commercial kitchen. If you want perfectly grilled chops or liver, Mediterranean-style grilled vegetables, then this is what you need. It is of heavy construction and designed to withstand very high temperatures for real griddle work. It sits over two gas burners, and lifts on and off the pan stands. Dimensions 510 x 260mm.



Smooth Griddle Plate

GSL

The smooth griddle will do anything from drop scones and breakfasts to perfectly seared whole joints and fillets, and crisply finished fish fillets. It is of sturdy design and will withstand very high temperatures. It sits over two gas burners, and lifts on and off the pan stand. Dimension 500 x 210mm.



Simmer Plate

PCF

The Small Simmer Plate (510 x 260mm) sits over a pair of gas burners, in place of the pan-stand. It diffuses the heat from the burners offering a large cooking area on which pans can be shuffled around, with variable heat zones, ideal for simmering. If you're accustomed to a solid hob, this is the same type of idea, but with infinite control. Dimension 510 x 260mm.



Wok Ring

WOKL

The Lacanche wok ring sits over any of our gas burners. The wok ring also fits neatly into the recess of the traditional hob once the centreplate has been removed, allowing full open flame cooking on a traditional hob. It is of sturdy design, providing stability for even the largest wok, and is enamelled in the same tough finish as the pan-stands to give a smart uniform appearance.



Trivet

LRG

The trivet is a small metal crosspiece which sits over our 1.5kW, 3kW and 4kW gas burners to support smaller pans. It is enamelled in the same tough finish as the pan stands to give a smart uniform appearance.



Electric Chargrill
LAE 010 CKG

For that genuine outdoor bbq flavour the electric griddle is a must have hob option. Thermostatically controlled heating elements (2.5kW) heat the lava stones to give mild bbq flavour to your food. With an adjustable height heavy duty cooking surface (260 x 240mm), you can bbq regardless of the weather.



Gas Grill
LAG 010 CKG

Chateaubriand, chicken breasts, whole fillets or a boned out leg of lamb can all be cooked using the Lacanche gas chargrill. Outstanding performance with variable power, adjustable height heavy duty cooking surface (260 x 240mm), and lava rock for genuine outdoor, bbq flavour.



Deep Fryer
LAE 413 FR

Not just for pommes frites, this professional 6 litre deep fryer will give crisp, golden results every time. The cooking temperature is thermostatically controlled and the powerful 3.3kW element will quickly heat the oil to the correct temperature. For easy cleaning the element block is removable and the oil can be drained from underneath the fryer.



Multi Cooker used as bain marie
LAE 010 CV

A unique option, ideal for today's healthier lifestyle. The Multi Cooker can be used as a steam cooker, a water-bath for cooking pasta or boiling vegetables, or as a bain-marie. The steam function is particularly useful - vegetables, fish and also white meat can be cooked quickly, while preserving their nutritional qualities and leaving their original flavours intact. Used as a bain-marie, dishes cooked in advance can be kept warm until it is time to serve them. The Multi Cooker is simple to use by interchanging the steamer trays, pasta baskets or bain-marie containers as required. The temperature is thermostatically controlled and the water level is adjustable and will auto fill when in use.



Cover For Traditional Hob
LCPCF

This is a simple but very smart cover for the traditional hob plate. When the hot plate is not in use, it finishes the hob's appearance with style.



Chopping Board
TPB

The robust end grain chopping board is designed to sit over a Multi Cooker when the multi cooker is not being used, offering convenient preparation space right on the cooker.



Gastro Containers with Lids
(For multi cooker - steaming)
BPGN 1/3 or 2/3

These are for use in conjunction with the multi cooker for steaming food. They are available in two sizes and can be used in two combinations.



Pasta Baskets (For multi cooker - pasta boiling)
LPP 1 or 2 or 4

These permit vegetables and pasta to be cooked in the Multi Cooker. Easy to handle, these perforated baskets allow water to drain. They are available in 3 sizes which allow up to 3 separate preparations to be cooked at the same time



Gastro Containers With Lids
(for multi cooker - Bain Marie)
BNG 1/6 or 1/3 or 2/3

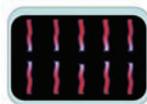
These are for Bain Marie use. Choose a combination to suit your requirements.

CHOOSE YOUR OVENS...

100% genuine professional ovens offer outstanding power and performance. Because Lacanche cookers are genuinely dual fuel, you can have a combination of gas and electric ovens in your cooker. Most people's choice includes at least one gas oven and one electric oven. Oven sizes are measured in litres (L). For internal dimensions see page 72. Every Lacanche oven cavity is coated with at least three layers of enamel for easy cleaning.



Citeaux *Classic*, Plum, Chrome trim



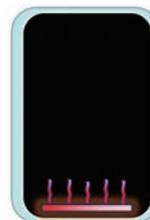
Static Electric with Grill: Thermostatically controlled oven which is ideal for baking and gentle or slow cooking. The oven is also equipped with independently controlled grill. Temperature range 50°C - 260°C. 5 sizes: 20L, 26L, 55L, 65L (dual function), 69L (dual function), 73L. A versatile general purpose oven, with a large powerful grill (for closed door grilling).



Convection Electric with Grill: A powerful fan means faster cooking, minimal transfer of smell & taste, with independently controlled grill. 1 size: 49L. Temperature range 50°C - 260°C. A versatile general purpose oven, with a wide temperature range, fast heating, and a large, powerful grill (for closed door grilling).



Gas Oven: Thermostatically controlled, very powerful, push button electric ignition. 2 sizes 55L, 74L. Approximate temperature range 100°C - 260°C. The high temperature of these ovens makes them ideal for high temperature cooking – brilliant for roasting, soufflés, pizzas etc.



Simmer Oven: Thermostatically controlled, temperature range 30-110°C. Its 84L size offers plenty of room for plate warming, holding food, proving dough, slow cooking such as meringues, stews etc. and drying food (mushrooms, tomatoes).



20-litre static electric oven and grill

55-litre oven can be specified as static electric with grill or convection electric with grill

55-litre oven can be specified as gas or static electric with grill or convection electric with grill

Cupboard (can be specified as 84-litre simmer oven or 69-litre dual function oven when not fitted under electric fryer or multi-cooker)

Chemin *Modern*, Mandarin, Chrome trim



Dual Function Oven: Available in 65L and 69L sizes, this oven boasts all the advantages of the convection oven with the ability to switch over to a static electric oven, both with independently controlled grills. Temperature range 50°C -260°C. An extremely versatile general purpose oven, with a wide temperature range, dual function, and a large, powerful grill (for closed door grilling).

Ovens: have drop down doors (swing door on simmer oven and 69L side oven), and the interiors are coated with an antacid smooth contour enamel for easy cleaning. Different height positions for oven racks and roasting trays permit adjustable heights for cooking (the 20L and 26L ovens have one height).

Size matters: the standard 55L Lacanche oven is large enough to roast a very large turkey. The 73L oven fits standard catering gastronorm 1/1 size dishes.

CHOOSE YOUR COLOUR...

For your Lacanche *Classic* or *Modern* range cooker, choose from any of the 29 beautiful enamelled colours (or stainless steel), for a timeless finish created by our craftsmen.



Dark Blue



Portuguese Blue



Prussian Blue



Teal Blue



Delft Blue



Green



Marron Glacé



Anise



Dark Olive



Light Olive



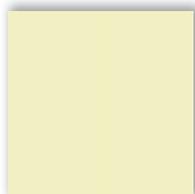
Lime Green



Silice



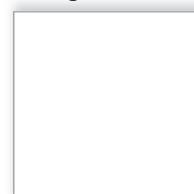
Frangipane



English Cream



Ivory



White



Provençal Yellow



Mandarin



Terracotta



Burgundy Red



Cherry Red



Plum



Rose Quartz



Chocolate



Anthracite



Slate Grey



Graphite



Mist Grey



Stainless Steel



Black

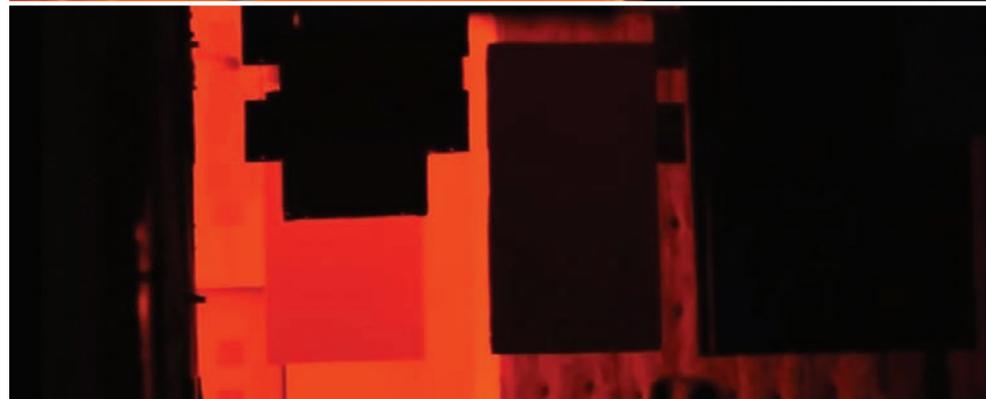
The colours illustrated above are an approximate likeness and should not be regarded as accurate. We recommend seeing a colour swatch before confirming your colour.

Lacanche demands an outstanding high quality finish for its range cookers, which is why, still today, we enamel every range cooker by hand. Our enamels are true vitreous enamels with a high silica content. Our craftsmen apply three coats to every panel, they are then fired at 850°C and the colour is literally fused with the metal surface. The result is a beautiful colour with a deep lustre which will look as good after 20 years as the day it was fired.



Macon *Classic* , Rose Quartz, Chrome trim

If by chance we do not have the colour you desire, Lacanche can also make up bespoke colours for you. Simply provide us with a sample and we will produce an enamel colour swatch for your approval. There is a charge for this service which will be credited against the cost of your bespoke enamel colour once the order has been received. Please note that some colours may not be suitable for enamelling.



CHOOSE YOUR TRIM...

Lacanche *Classic* Trim

The trim of your Lacanche *Classic* refers to the finish of the control knobs, ends to the hand rail and door handles, the badge frame and drawer handles. The top towel rail and oven door rails are always stainless steel. The burner caps are always brass.

We offer 6 smart trims to finish your Lacanche *Classic* range cooker: brass, chrome, chrome matt, nickel, brushed stainless steel and copper. Choose the trim to complement the colour of your cooker and the design of your kitchen.



Lacanche *Modern* Trim

The Lacanche *Modern* is available with a choice of two trims: chrome or brushed steel control knobs. The oven door handles are always stainless steel. The burner caps are always brass.



Chrome



Stainless Steel

Lacanche *Modern*, Chrome trim





LACANCHE *Classic* RANGE COOKERS

Lacanche Macon in Black enamel with Chrome trim
Kitchen Furniture by Lewis Alderson & Co www.lewisalderson.com

CORMATIN *Classic* 700mm wide range cooker



Cooker Details

Even the smallest Lacanche is still modelled on a bona-fide professional range and is a powerful and versatile machine. The Cormatin accommodates a large 73-litre oven and pan storage drawer, with a powerful, versatile Lacanche hob. With a choice of four different hobs and three choices of ovens, the Cormatin offers phenomenal performance, control and versatility in a small unit.

The Cormatin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 73L

Option 2: E



1 x 73L

Option 3: CT



1 x 65L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW



RULLY *Classic* 700mm wide range cooker



Cooker Details

The Rully packs a punch well above what its 70cm width would suggest. A large 73-litre oven sits below the wide 26-litre electric oven and grill, while a choice of three hobs offers the power and versatility of Lacanche hob cooking. The Rully is an ideal range cooker where space is a premium.

The Rully range cooker can be ordered for natural or LPG (bottled) gas.

Choice of 2 Oven configurations

Option 1: E



1 x 26L



1 x 73L

Option 2: CT



1 x 26L



1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW



BEAUNE / BUSSY *Classic* 900mm wide range cooker



Beaune *Classic*



Bussy *Classic*

Cooker Details

Whether you are buying a 90cm range cooker for the first time, or are replacing an existing 90cm cooker, there is now a serious range cooker for that market. The all new model boasts the build quality, versatility and performance for which Lacanche is famous as well as a host of exciting new features. Leaning on Lacanche's professional heritage, we are pleased to introduce this new small range cooker with a massive heart.

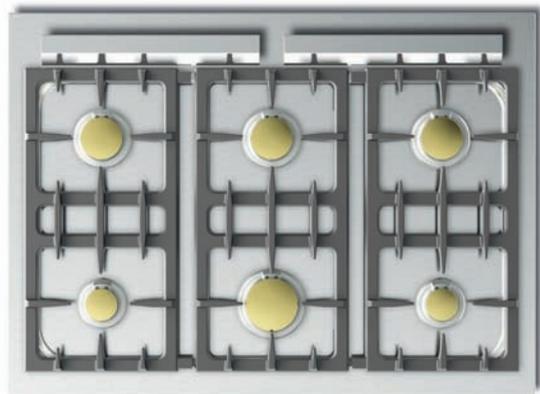
The Large 69-litre dual function static/convection oven with grill, together with a choice of additional 55-litre gas or static electric oven offers comprehensive oven performance. The 6-burner gas hob accepts all the Lacanche hob top accessories and there is a large capacity storage drawer.

The Beaune and Bussy range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 2 Oven configurations

Option 1: GCT	Option 2: ECT
 1 x 55L	 1 x 55L
 1 x 69L	 1 x 69L

Choice of 2 Hob configurations



CLASSIC HOB 6 BURNERS

1 burner @ 4kW
3 burner @ 3kW
2 burner @ 1.5kW



INDUCTION HOB 6 RINGS

2 ring Ø 215mm @ 2.3kW booster 3kW
3 ring Ø 175mm @ 1.1kW, booster 1.4kW
1 ring Ø 200mm @ 1.4kW, booster 2kW



CLUNY *Classic* 1000mm wide range cooker



Cooker Details

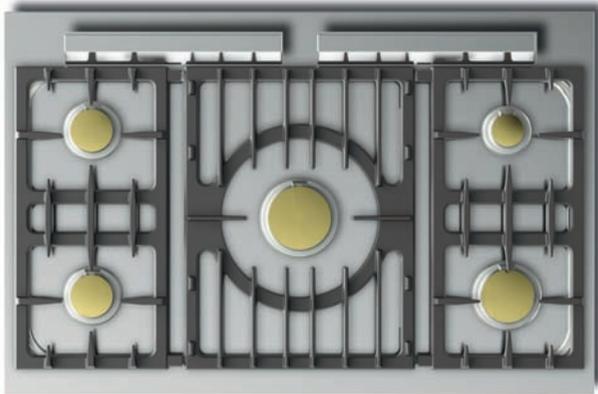
One-metre wide is the standard width for a range cooker, and the Cluny is one of our best-selling one-metre models. With a choice of three different hobs and five different oven configurations, the Cluny offers you the choice to selecting a range which suits your style of cooking. Two large 55-litre ovens offer dual fuel versatility and electric ovens are all fitted with a grill. The gas oven is particularly suited to roasting. The all-electric model boasts a powerful 5-zone induction top with a choice of two electric ovens with grills. The simple symmetrical design of the Cluny range remains ever popular.

The Cluny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

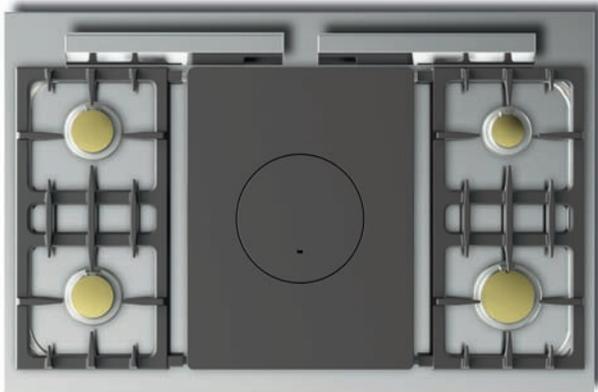
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 49L	 1 x 49L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



MACON *Classic* 1000mm wide range cooker



Cooker Details

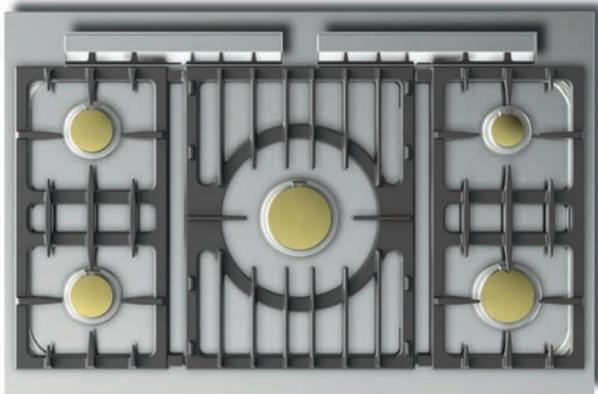
Another bestselling range cooker. The two large 55-litre ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. There is a choice of two gas hobs or 5-zone induction hob. This is a workhorse of a cooker capable of prodigious output when needed, but with a fast-heating, small oven with grill when something smaller is required.

The Macon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 4 Oven configurations

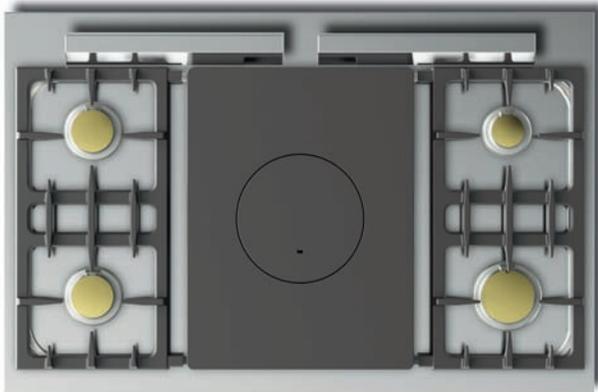
Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT
 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L
 1 x 55L	 1 x 55L	 1 x 49L	 1 x 49L
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



VOUGEOT / VOLNAY *Classic* 1000mm wide range cooker



Vougeot *Classic*



Volnay *Classic*

Cooker Details

The Vougeot / Volnay is a unique one-metre wide range cooker, offering a choice of three hob tops (two gas and one induction) with a large 73-litre main oven and an 84-litre simmer oven. The main oven can be specified for gas, electric with grill or dual function electric with grill. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. The Vougeot / Volnay is also available in an all-electric configuration with a powerful 5-zone induction top.

The Vougeot / Volnay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 73L



1 x 84L

Option 2: E



1 x 73L



1 x 84L

Option 3: CT

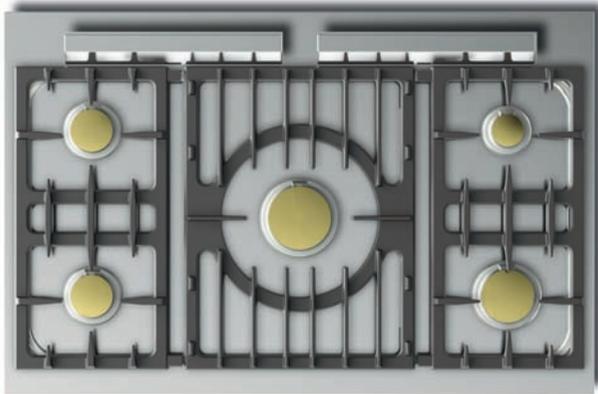


1 x 65L



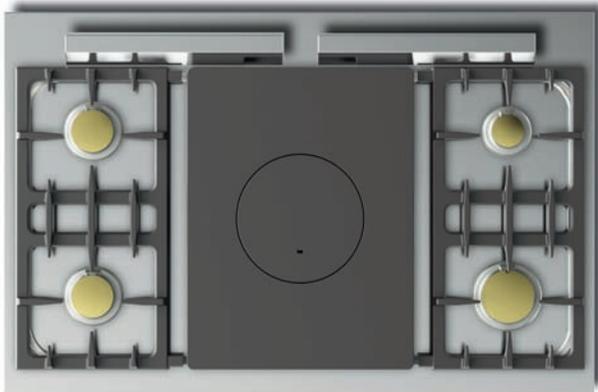
1 x 84L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



photographed by: Frank Tack

SAVIGNY / SAULIEU *Classic* 1105mm wide range cooker



Savigny *Classic*



Saulieu *Classic*

Cooker Details

The Saulieu / Savigny is a double oven, 1100mm wide range cooker, incorporating a vertical 69-litre dual function electric oven and grill. The large 73-litre main oven can be specified for gas, electric with grill or dual function electric with grill. There is a choice of four hob tops (three gas and one induction) and an optional integrated hob element such as gas burners or electric griddle can also be selected.

The Saulieu / Savigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 73L

Option 2: E



1 x 73L

Option 3: CT



1 x 65L



1 x 69L

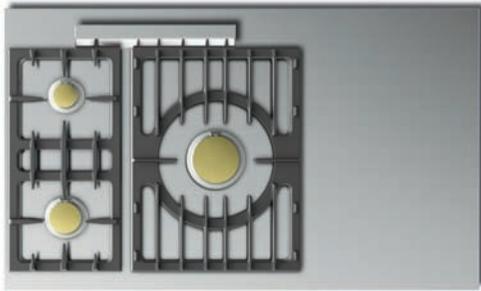


1 x 69L



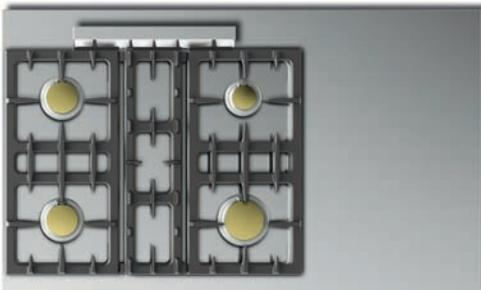
1 x 69L

Choice of 4 Hob configurations



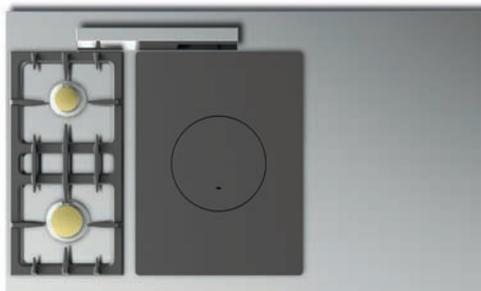
CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 1 integrated hob option

Savigny hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Saulieu or 1 integrated hob option on the right for Savigny.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



CHARLIEU / CHABLIS *Classic* 1405mm wide range cooker



Charlieu *Classic*



Chablis *Classic*



Cooker Details

The 1400mm wide Chablis / Charlieu with two large 55-litre main ovens, offers real dual fuel potential. In addition to the two main ovens, there is an 84-litre simmer oven. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for an additional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Chablis range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: G	Option 2: GE	Option 3: EE	Option 4: GCT	Option 5: ECT
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 49L	 1 x 49L
 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 1 integrated hob option

Chablis hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Charlieu or 1 integrated hob option on the right for Chablis.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Churrigero LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

CHEMIN / CHAUSSIN *Classic* 1405mm wide range cooker



Chemin *Classic*



Chaussin *Classic*



Cooker Details

The Chemin and Chaussin range cooker is one of the most popular over a metre range cookers. The range comprises two large 55-litre main ovens which can be specified as gas, static electric or convection (fan). There is a 20-litre electric oven/grill and an 84-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) each with five burners or five induction plates and an additional space for an optional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Chemin and Chaussin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 4 Oven configurations

Option 1: GE	Option 2: EE	Option 3: GCT	Option 4: ECT
 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L
 1 x 55L	 1 x 55L	 1 x 49L	 1 x 49L
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L
 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 1 integrated hob option

Chemin hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Chaussin or 1 integrated hob option on the right for Chemin.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

CHALONNAIS *Classic* 1405mm wide range cooker



Cooker Details

For those who desire oven capacity the 1400mm wide Chalonnais is the perfect range cooker. The graceful lines of this symmetrical range cooker belie the performance offered by the two large 73-litre ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. The hob top has space for two additional optional integrated hob elements such as an electric plancha, additional burners and induction plates. The Chalonnais range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT
 1 x 73L	 1 x 73L	 1 x 73L	 1 x 73L	 1 x 73L
 1 x 73L	 1 x 73L	 1 x 73L	 1 x 65L	 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Chalonnais hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



photographed by: De Menagerie

CITEAUX *Classic* 1505mm wide range cooker



Cooker Details

Another elegant and best-selling over a metre Lacanche range cooker. The Citeaux boasts two main ovens and a simmer oven. A vertical 69-litre dual function electric oven on the left. A large 73-litre oven that can be specified as a gas, static electric or dual function electric oven in the centre and an 84-litre simmer oven on the right. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hob tops (two gas and one induction) and space for two additional optional integrated hob elements such as a chargrill, extra burners or a multi cooker. A useful combination of oven sizes and types and the extensive hob top make the Citeaux a very popular range cooker.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Citeaux range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 73L



1 x 49L



1 x 84L or 1 x 69L

Option 2: E



1 x 73L



1 x 49L



1 x 84L or 1 x 69L

Option 3: CT



1 x 65L



1 x 69L



1 x 84L or 1 x 69L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Citeaux hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

FLAVIGNY *Classic* 1805mm wide range cooker



Cooker Details

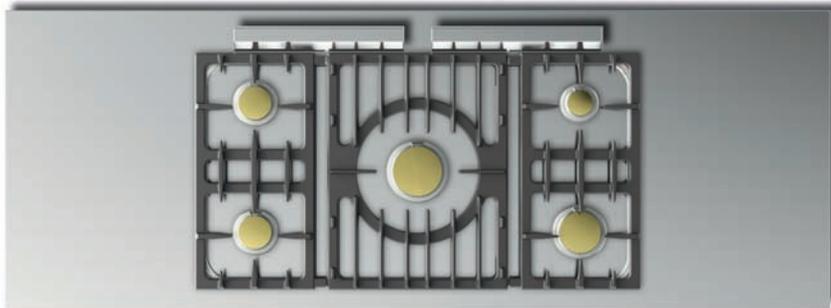
This elegant range cooker comes with two large 55-litre main ovens which offers real dual fuel potential. The ovens can be specified as gas, static electric or convection (fan). In addition to the two main ovens, there are two 84-litre simmer ovens. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Flavigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

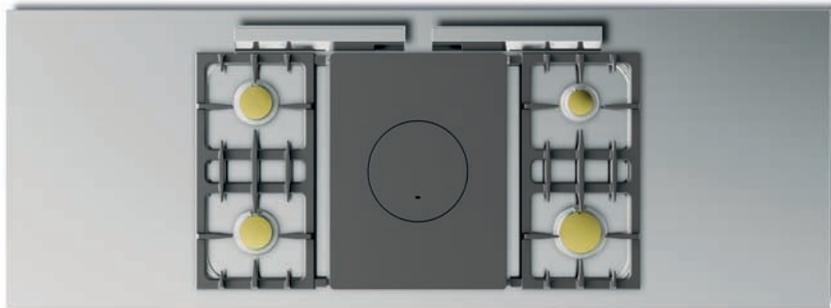
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT
1 x 55L				
1 x 55L	1 x 55L	1 x 55L	1 x 49L	1 x 49L
1/2 x 84L or 1/2 x 69L				

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Flavigny hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

AVALON *Classic* 1805mm wide range cooker



Cooker Details

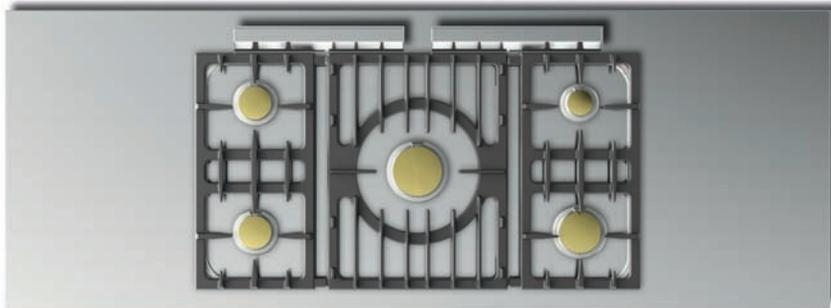
This is a phenomenal range cooker. The two large 55-litre ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. In addition to the main ovens, there are two 84-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Avalon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 4 Oven configurations

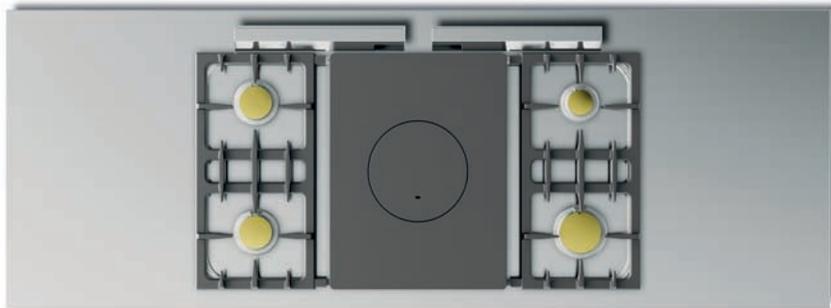
Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT
1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 55L	1 x 55L	1 x 49L	1 x 49L
1 x 55L	1 x 55L	1 x 55L	1 x 55L
1/2 x 84L or 1/2 x 69L			

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Avalon hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

BELMONT / BLIGNY *Classic* 1805mm wide range cooker



Belmont *Classic*



Bligny *Classic*

Cooker Details

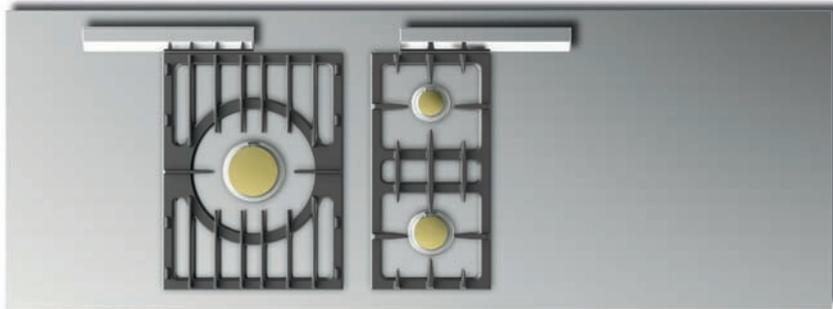
For those who desire oven capacity the 1800mm wide Belmont is the perfect range cooker. The graceful lines of this range cooker belie the performance offered by the two large 73-litre ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. In addition to the main ovens, there is an 84-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for three additional optional integrated hob elements such as an electric plancha, additional burners, chargrill, multi cooker, fryer and induction plates.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Belmont range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT
 1 x 73L	 1 x 73L	 1 x 73L	 1 x 73L	 1 x 73L
 1 x 73L	 1 x 73L	 1 x 73L	 1 x 65L	 1 x 65L
 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 3 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 3 integrated hob options



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- + 3 integrated hob options

Belmont hob

Choice Of 3 Integrated Hob Options

Select 3 integrated hob options for the Belmont (2 option on the right & 1 option on the left) hob Select 3 integrated hob options for the Bligny (2 option on the left & 1 option on the right) hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

VEZELAY *Classic* 2205mm wide range cooker



Cooker Details

The largest of the Lacanche range remains a well-proportioned, elegant cooker. It comes with two large 73-litre ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. In addition to the main ovens, there are two 84-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for up to four additional integrated hob elements such as a chargrill, extra burners, multi cooker, fryer, plancha and induction plates. The Vezelay is a discreet giant capable of immense output, with clean lines and symmetrical design contributing to its appeal.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Vezelay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT
 1 x 73L	 1 x 73L	 1 x 73L	 1 x 73L	 1 x 73L
 1 x 73L	 1 x 73L	 1 x 73L	 1 x 65L	 1 x 65L
 	 	 	 	 
1/2 x 84L or 1/2 x 69L				

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)
1 burner @ 5kW 1 burner @ 3kW 1 burner @ 1.5kW
+ 4 integrated hob options



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)
1 burner @ 5kW 1 burner @ 3kW 1 burner @ 1.5kW
+ 4 integrated hob options



INDUCTION HOB 3 RINGS
1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 4 integrated hob options

Choice Of 4 Integrated Hob Options

Select 4 integrated hob options for the Vezelay hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Charrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV



Modern

LACANCHE, BURGUNDY, FRANCE SINCE 1796



Macon *Moderna* - Mist Grey, Brushed Steel trim
Kitchen furniture by THE MAIN COMPANY
www.themaincompany.co.uk

CORMATIN *Modern* 700mm wide range cooker



Cooker Details

Even the smallest Lacanche is still modelled on a bona-fide professional range and is a powerful and versatile machine. The Cormatin accommodates a large 73-litre oven and pan storage drawer, with a powerful, versatile Lacanche hob. With a choice of four different hobs and three choices of ovens, the Cormatin offers phenomenal performance, control and versatility in a small unit.

The Cormatin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 73L

Option 2: E



1 x 73L

Option 3: CT



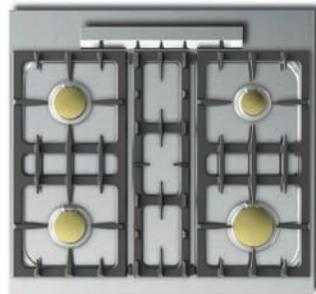
1 x 65L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW



BEAUNE / BUSSY *Modern* 900mm wide range cooker



Beaune *Modern*



Bussy *Modern*

Cooker Details

Whether you are buying a 90cm range cooker for the first time, or are replacing an existing 90cm cooker, there is now a serious range cooker for that market. The all new model boasts the build quality, versatility and performance for which Lacanche is famous as well as a host of exciting new features. Leaning on Lacanche's professional heritage, we are pleased to introduce this new small range cooker with a massive heart.

The Large 69-litre dual function static/convection oven with grill, together with a choice of additional 55-litre gas or static electric oven offers comprehensive oven performance. The 6-burner gas hob accepts all the Lacanche hob top accessories and there is a large capacity storage drawer.

The Beaune range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 2 Oven configurations

Option 1: GCT

Option 2: ECT



1 x 55L



1 x 55L

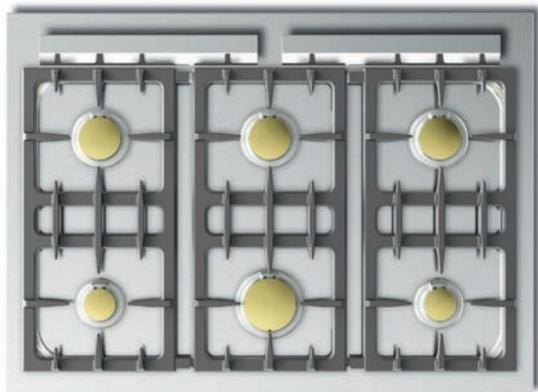


1 x 69L



1 x 69L

Choice of 2 Hob configurations



CLASSIC HOB 6 BURNERS

1 burner @ 4kW
3 burner @ 3kW
2 burner @ 1.5kW



INDUCTION HOB 6 RINGS

2 ring Ø 215mm @ 2.3kW booster 3kW
3 ring Ø 175mm @ 1.1kW, booster 1.4kW
1 ring Ø 200mm @ 1.4kW, booster 2kW



CLUNY *Modern* 1000mm wide range cooker



Cooker Details

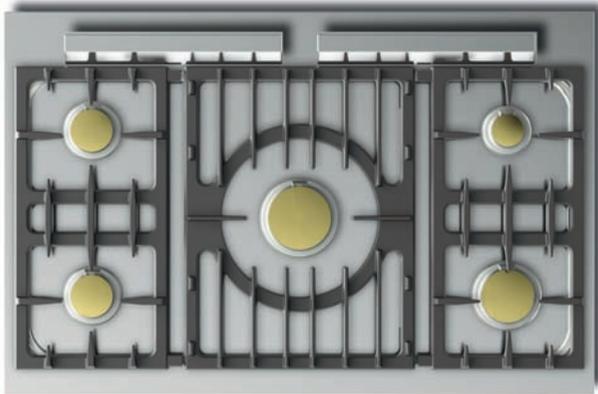
One-metre wide is the standard width for a range cooker, and the Cluny is one of our best-selling one-metre models. With a choice of three different hobs and five different oven configurations, the Cluny offers you the choice to selecting a range which suits your style of cooking. Two large 55-litre ovens offer dual fuel versatility and electric ovens are all fitted with a grill. The gas oven is particularly suited to roasting. The all-electric model boasts a powerful 5-zone induction top with a choice of two electric ovens with grills. The simple symmetrical design of the Cluny range remains ever popular.

The Cluny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

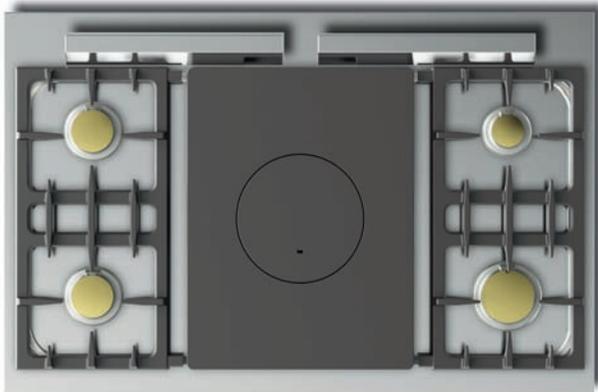
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 49L	 1 x 49L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW





Cooker Details

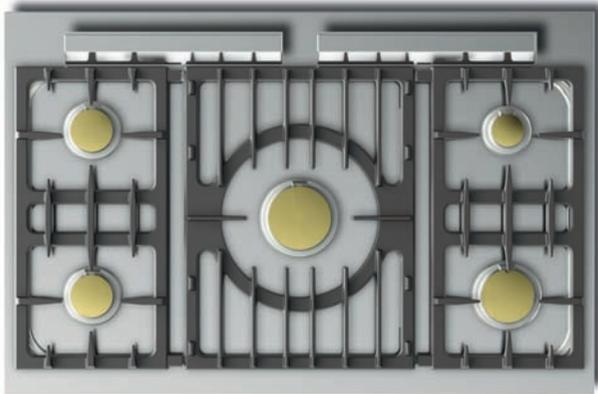
Another bestselling range cooker. The two large 55-litre ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. There is a choice of two gas hobs or 5-zone induction hob. This is a workhorse of a cooker capable of prodigious output when needed, but with a fast-heating, small oven with grill when something smaller is required.

The Macon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 4 Oven configurations

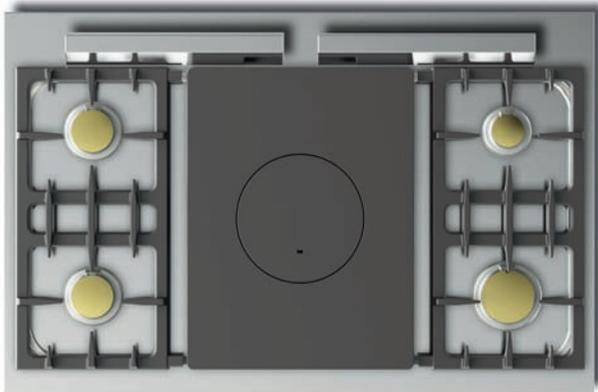
Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT
 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L
 1 x 55L	 1 x 55L	 1 x 49L	 1 x 49L
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



VOUGEOT / VOLNAY *Modern* 1000mm wide range cooker



Vougeot *Modern*



Volnay *Modern*

Cooker Details

The Vougeot / Volnay is a unique one-metre wide range cooker, offering a choice of three hob tops (two gas and one induction) with a large 73-litre main oven and an 84-litre simmer oven. The main oven can be specified for gas, electric with grill or dual function electric with grill. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. The Vougeot / Volnay is also available in an all-electric configuration with a powerful 5-zone induction top.

The Vougeot / Volnay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 73L

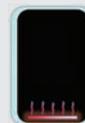


2 x 84L

Option 2: E



1 x 73L



2 x 84L

Option 3: CT

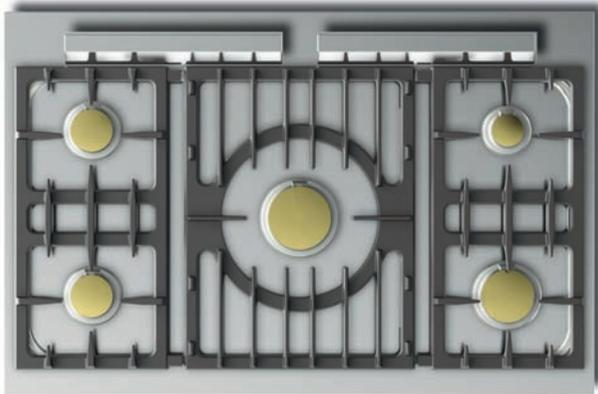


1 x 65L



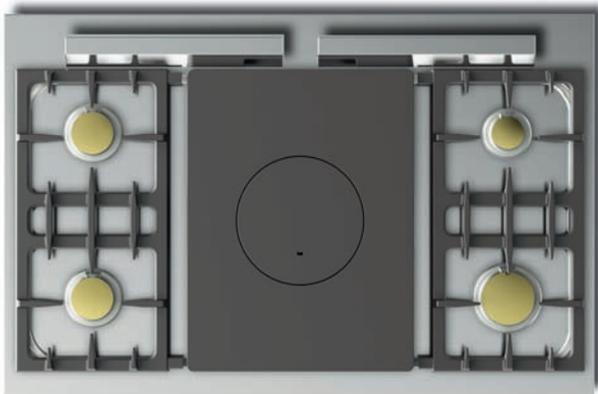
2 x 84L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



SAVIGNY / SAULIEU *Modern* 1105mm wide range cooker



Savigny *Modern*



Saulieu *Modern*

Cooker Details

The Saulieu / Savigny is a double oven, 1100mm wide range cooker, incorporating a vertical 69-litre dual function electric oven and grill. The large 73-litre main oven can be specified for gas, electric with grill or dual function electric with grill. There is a choice of four hob tops (three gas and one induction) and an optional integrated hob element such as gas burners or electric griddle can also be selected.

The Saulieu / Savigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 73L



1 x 69L

Option 2: E



1 x 73L



1 x 69L

Option 3: CT

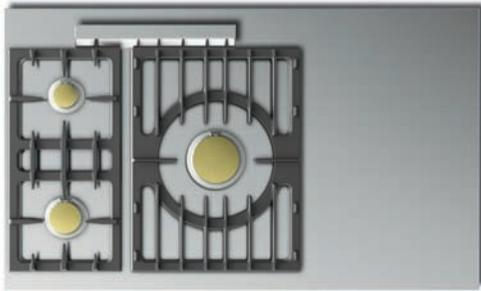


1 x 65L



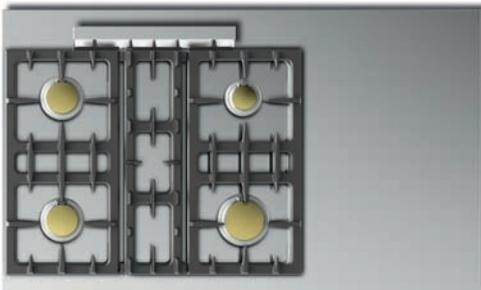
1 x 69L

Choice of 4 Hob configurations



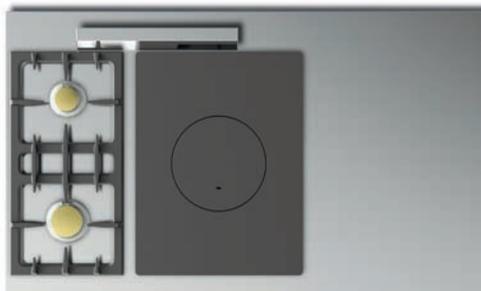
CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 1 integrated hob options

Savigny hob

Choice Of 1 Integrated Hob Options

Select 1 integrated hob option on the left for Saulieu or 1 integrated hob option on the right for Savigny



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

CHARLIEU / CHABLIS *Modern* 1405mm wide range cooker



Charlieu *Modern*



Chablis *Modern*



Cooker Details

The 1400mm wide Chablis / Charlieu with two large 55-litre main ovens, offers real dual fuel potential. In addition to the two main ovens, there is an 84-litre simmer oven. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for an additional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Chablis range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: G	Option 2: GE	Option 3: EE	Option 4: GCT	Option 5: ECT
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 49L	 1 x 49L
 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 1 integrated hob options

Chablis hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Charlieu or 1 integrated hob option on the right for Chablis.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

CHEMIN / CHAUSSIN *Modern* 1405mm wide range cooker



Chemin *Modern*



Chaussin *Modern*



Cooker Details

The Chaussin / Chemin range cooker is one of the most popular over a metre range cookers. The range comprises two large 55-litre main ovens which can be specified as gas, static electric or convection (fan). There is a 20-litre electric oven/grill and an 84-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) each with five burners or five induction plates and an additional space for an optional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Chaussin / Chemin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 4 Oven configurations

Option 1: GE	Option 2: EE	Option 3: GCT	Option 4: ECT
 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L
 1 x 55L	 1 x 55L	 1 x 49L	 1 x 49L
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L
 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L	 1 x 84L or 1 x 69L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 1 integrated hob options

Chemin hob

Choice Of 2 Integrated Hob Options

Select 1 integrated hob option on the left for Chaussin or 1 integrated hob option on the right for Chemin.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

CHALONNAIS *Modern* 1405mm wide range cooker



Cooker Details

For those who desire oven capacity the 1400mm wide Chalonnais is the perfect range cooker. The graceful lines of this symmetrical range cooker belie the performance offered by the two large 73-litre ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. The hob top has space for two additional optional integrated hob elements such as an electric plancha, additional burners and induction plates. The Chalonnais range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT
 1 x 73L	 1 x 73L	 1 x 73L	 1 x 73L	 1 x 73L
 1 x 73L	 1 x 73L	 1 x 73L	 1 x 65L	 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Chalonnais hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

CITEAUX *Modern* 1505mm wide range cooker



Cooker Details

Another elegant and best-selling over a metre Lacanche range cooker. The Citeaux boasts two main ovens and a simmer oven. A vertical 69-litre dual function electric oven on the left. A large 73-litre oven that can be specified as a gas, static electric or dual function electric oven in the centre and an 84-litre simmer oven on the right. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hob tops (two gas and one induction) and space for two additional optional integrated hob elements such as a chargrill, extra burners or a multi cooker. A useful combination of oven sizes and types and the extensive hob top make the Citeaux a very popular range cooker.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Citeaux range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 73L



1 x 49L



1/2 x 84L or 1/2 x 69L

Option 2: E



1 x 73L



1 x 49L



1/2 x 84L or 1/2 x 69L

Option 3: CT



1 x 65L



1 x 69L



1/2 x 84L or 1/2 x 69L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Citeaux hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

FLAVIGNY *Modern* 1805mm wide range cooker



Cooker Details

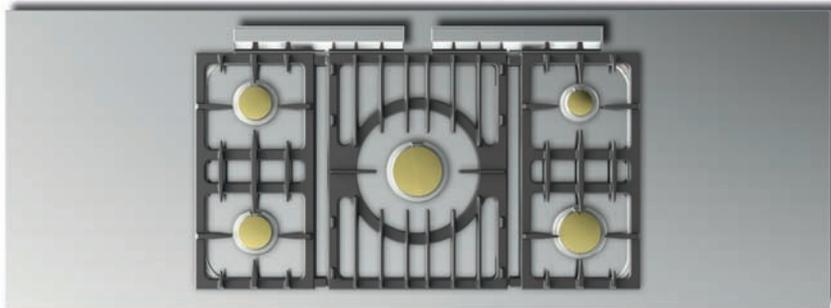
This elegant range cooker comes with two large 55-litre main ovens which offers real dual fuel potential. The ovens can be specified as gas, static electric or convection (fan). In addition to the two main ovens, there are two 84-litre simmer ovens. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Flavigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

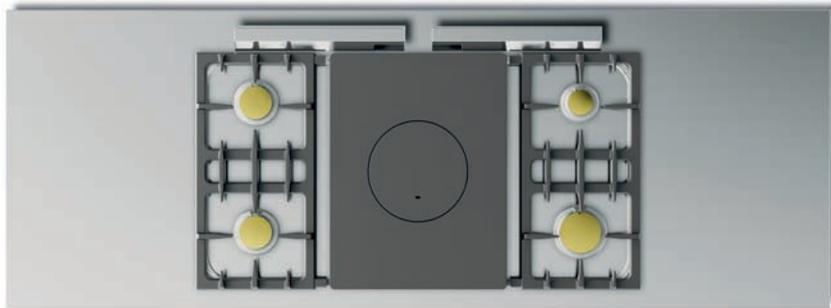
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 49L	 1 x 49L
 	 	 	 	 
1/2 x 84L or 1/2 x 69L	1/2 x 84L or 1/2 x 69L	1 x 84L or 1 x 69L	1/2 x 84L or 1/2 x 69L	1/2 x 84L or 1/2 x 69L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Flavigny hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LA E 020 I



Electric Griddle (Plancha) 2.2kW
LA E 010 TPK



Electric Chargrill LA E 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LA E 413 FR



Multi Cooker used as bain marie
LA E 010 CV

AVALON *Modern* 1805mm wide range cooker



Cooker Details

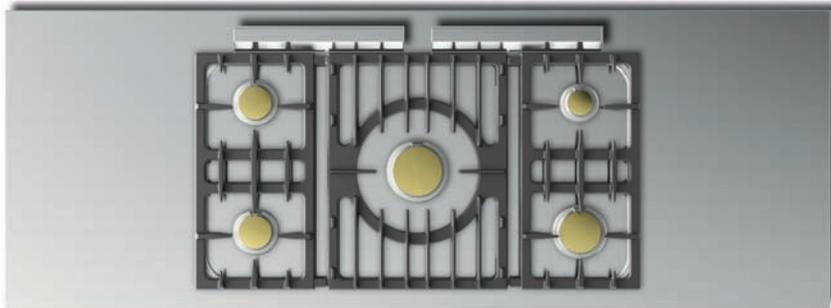
This is a phenomenal range cooker. The two large 55-litre ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. In addition to the main ovens, there are two 84-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

The simmer oven can be specified as an optional 69-litre dual function electric oven and grill. The Avalon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 4 Oven configurations

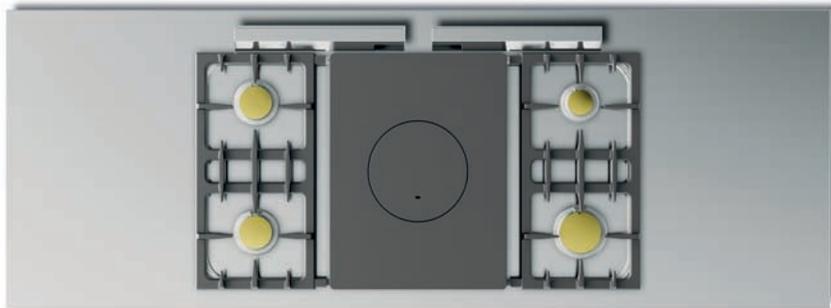
Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT
 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L
 1 x 55L	 1 x 55L	 1 x 49L	 1 x 49L
 1 x 55L	 1 x 55L	 1 x 55L	 1 x 55L
 	 	 	 
1/2 x 84L or 1/2 x 69L			

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Avalon hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

OVEN CAPACITIES AND INTERIOR DIMENSIONS

TYPE	kW DIM. L.	 GAS OVEN	 STATIC ELECTRIC OVEN	 CONVECTION ELECTRIC OVEN	 DUAL FUNCTION OVEN	 SIDE DUAL FUNCTION ELECTRIC OVEN	 GRILL / STATIC ELECTRIC OVEN	 SIMMER OVEN
Cormatin Rully	kW DIM. L.	4kW W.530 x H.305 x D.455 73L Cormatin only	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L		2.85kW W.530 x H.120 x D.420 26L Rully only	
Beaune / Bussy	kW DIM. L.	3.5kW W.400 x H.305 x D.455 55L	2.4kW W.400 x H.305 x D.455 55L			2.65kW W.325 x H.500 x D.425 69L		
Cluny	kW DIM. L.	3.5kW W.400 x H.305 x D.455 55L	2.4kW W.400 x H.305 x D.455 55L	2.65kW W.400 x H.305 x D.405 49L				
Macon	kW DIM. L.	3.5kW W.400 x H.305 x D.455 55L	2.4kW W.400 x H.305 x D.455 55L	2.65kW W.400 x H.305 x D.405 49L			2.4kW W.400 x H.120 x D.455 20L	
Vougeot / Volnay	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L			0.95kW W.325 x H.495 x D.530 84L
Saulieu / Savigny	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L	2.65kW W.325 x H.500 x D.425 69L		
Charlieu / Chablis Chaussin / Chemin	kW DIM. L.	3.5kW W.400 x H.305 x D.455 55 L	2.4 kW W.400 x H.305 x D.455 55L	2.65kW W.400 x H.305 x D.405 49L		Optional 2.65kW W.325 x H.500 x D.425 69L instead of simmer oven	2.4kW W.400 x H.120 x D.420 20L Chaussin/Chemin only	0.95kW W.325 x H.495 x D.530 84L
Chalonnais	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L			
Citeaux	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L	2.65kW W.325 x H.500 x D.425 69L		0.95kW W.325 x H.495 x D.530 84L or optional side oven
Flavigny Avalon	kW DIM. L.	3.5kW W.400 x H.305 x D.455 55L	2.4kW W.400 x H.305 x D.455 55L	2.65kW W.400 x H.305 x D.405 49L		Optional 2.65kW W.325 x H.500 x D.425 69L instead of simmer oven	2.4kW W.400 x H.120 x D.455 20L Avalon only	0.95kW W.325 x H.495 x D.530 84L
Bligny / Belmont	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65 L	Optional 2.65kW W.325 x H.500 x D.425 69L instead of simmer oven		0.95kW W.325 x H.495 x D.530 84L
Vezelay	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L	Optional 2.65kW W.325 x H.500 x D.425 69L instead of simmer oven		0.95kW W.325 x H.495 x D.530 84L

LACANCHE BACK INFILL PANEL

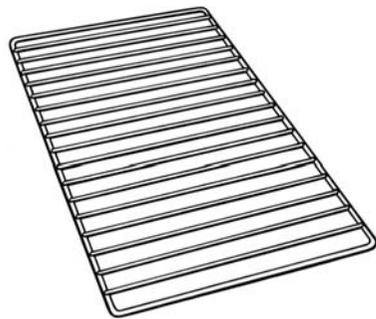
Back infill panels

A Lacanche Back Infill Panel is a piece of stainless steel of the same width as the cooker, designed to sit behind the cooker, between the cooker and the wall at cooker top height. The purpose of the Back Infill Panel is to increase the circulation of air around the cooker, by increasing the gap between the cooker and the wall to the rear. Back Infill Panels are available in all cooker widths, and are all 70mm deep (front to back). The effect of inserting a Back Infill Panel is that the overall depth of the cooker (excluding the hand rail) is increased by 70mm from 650mm to 720mm.

Back Infill Panels are easy to clean and bind the cooker to the wall with a smart, uniform appearance. They are particularly recommended for any cooker with gas oven, cookers being installed into tight spaces, and for cookers where anything other than a stainless steel backsplash is to be used on the back wall (e.g. tiles).

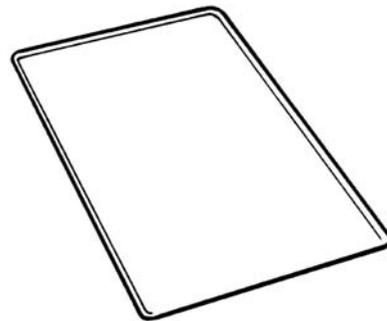


LACANCHE OVEN ACCESSORIES



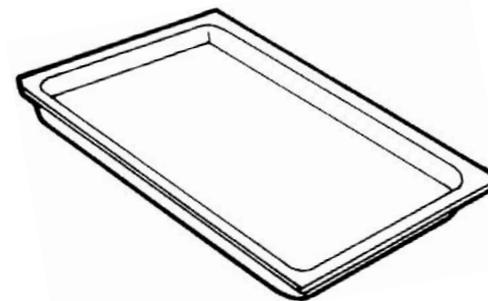
Oven Racks

Our oven racks are sturdy, heavy duty racks, with a large footprint filling the full area of the ovens. They fit into the various shelf positions moulded into the oven cavity walls.



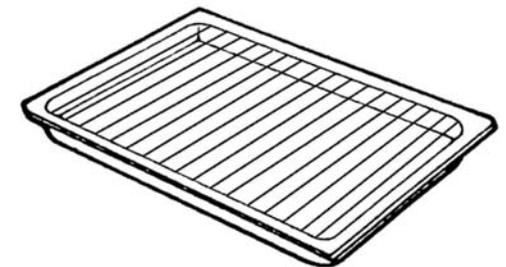
Pastry Plates

Lacanche pastry plates fit onto the oven racks. Their function is to diffuse heat in the oven under the base of a dish, giving a steady, even cooking heat. They are a must for pastry flan bases and quiches etc. They may also be used on the top shelf setting of an oven as a baffle when baking a delicate dish such as cake batter, again diffusing heat, this time from the top of the oven.



Roasting Trays

Our roasting trays fit into the various shelf positions moulded into the oven cavity sides. They are enamelled for ease of cleaning and some models have perforated edges to allow for heat circulation in the ovens.



Grill Inserts

Grill inserts are heavy duty steel racks which fit into our roasting trays to support food off the base of the roasting tray.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

WALL MOUNTED SALAMANDER GRILL & ROTISSERIE



SALAMANDER GRILL AND ROTISSERIE

(W)550 (H)475 (D)500mm

Salamander Rotisserie LSE 610

Mounted at the height of your choice, and with open sides and front, the Lacanche Salamander is easy to operate and keep clean. It features a powerful, variable temperature grill and timer. The huge grill area (500mm x 300mm) and detachable grill pan mean that you can grill whole fish, cuts of meat and game and poultry. The grill pan is a gastronorm 1/1 size pan and fits in to any of our 74 litre ovens.

The additional rotisserie allows you to spit roast food as you would find in the best restaurants and bistros. It is a substantial rotisserie (will happily take a boned leg of lamb for example). Chicken from the rotisserie looks and tastes like no other. There are different height settings for the grill tray and rotisserie.

It is easy to install requiring only a 13 amp dedicated power supply for the Salamander and a 13amp supply for the rotisserie.

The Lacanche Salamander Grill is a truly unique product that takes grilling onto another level of performance and convenience, providing professional grilling in the home. It is ideal for grilling fish, meat and vegetables, finishing whole dishes - gratins and crème brûlée - and for spit roasting whole joints. For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.



EXTRACTION, BACKSPLASHES & UTENSIL RACKS



EXTRACTION

Apart from the plethora of delicious smells, range cooking also generates a good deal of heat and steam, so good extraction should be carefully considered.

Our own extraction is developed to provide powerful and efficient extraction specifically over Lacanche range cookers. Whether you require classic elegance, a discreet inbuilt extraction system, or a contemporary, modern hood we can provide you with the right solution. We offer various options, to suit all tastes and requirements: The Classic Range of extraction hoods, The Low Profile extraction hood, The Bistro Hood, The Brasserie, and our own Built-In / Independent Extraction Units which can be built in to existing canopies.

We also sell 3 metre flexible ducting kits, 150mm in diameter suitable for all our extraction products. For a right angle turn in the flexible ducting a 215mm space is required.

CUSTOM BUILT EXTRACTION

If your requirements are not met by the standard products offered here, we would be pleased to discuss your own particular requirements for extraction.

Please contact us for details.

BACKSPLASHES

Our backsplashes are made from brushed stainless steel. They are designed to protect the back wall behind the cooker, and are easy to clean. They also compliment the look of your cooker.

They are available in the same widths as all of our cooker models, and can be chosen with pre-drilled holes to support a Lacanche utensil rack. They are 850mm high.

CLASSIC UTENSIL RACK

The utensil rack comprises a sturdy stainless steel rail which attaches to a pre-drilled backsplash with brackets (provided). Rail ends are finished in brass or chrome.

Five hooks are supplied with the utensil rack. Additional hooks are available.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

EXTRACTION

NEW CEILING EXTRACTION

Ceiling extraction is an innovative extraction solution whereby the 'inhaling' part of the extractor is disguised in a smart stainless steel panel mounted in a ceiling/false ceiling. A high performance motor is mounted remotely (internally or externally to the building). Exhaust ducting connects the extractor to the remote motor. The benefits are several: discreet, quieter (remote motor), no bulky hood in the kitchen, you may choose to have more than one, they may be placed anywhere in the room (although for best results a ceiling extractor should be placed above the range cooker). Our ceiling extractors are remote controlled with variable speeds, and lights.

Choose a model and then choose a remote internal or external motor.
Ducting kits sold separately – please enquire.

We offer three different sizes of ceiling extractor, and three different motors (see below*)

Choose your extractor:

SLT958 EM 900mm (w) x 440mm (d) x 200mm (h)
SLT953 EM 1100mm (w) x 700mm (d) x 200mm (h)
SLT950 EM 1500mm (w) x 1000mm (d) x 200mm (h)

Space required to install the extractor into a false ceiling or ceiling:

SLT958 EM 865mm (w) x 405mm (d) x 270mm (minimum height)
SLT953 EM 1065mm (w) x 665mm (d) x 270mm (minimum height)
SLT950 EM 1465mm (w) x 965mm (d) x 270mm (minimum height)

Colour Finishes: Stainless steel

Specification & Performance:

Controls: 4 speed remote control
Light: LED (LED striplight on 900mm wide model)
Exit: Left, right and top exit 150mm diameter
Ducting: 150mm ducting
Filter: Concealed aluminium filter (dishwasher proof)

Choose your motor:

SEM1 remote internal motor: Airflow at intensive setting 750m³/h - ducting required 150mm
SEM2 remote external motor: Airflow at intensive setting 750m³/h - ducting required 150mm
SEM8 remote external motor: Airflow at intensive setting 848m³/h - ducting required 150mm

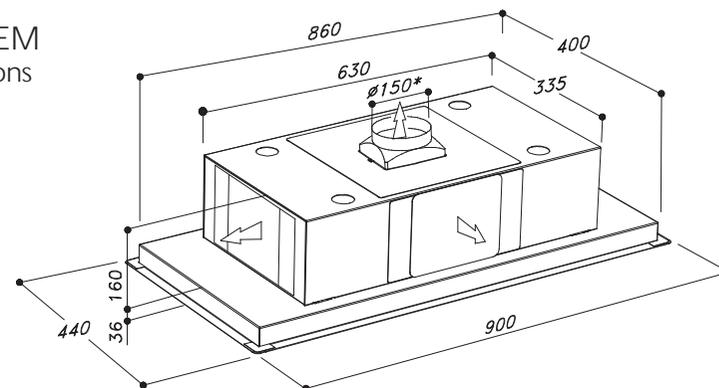
Energy Efficiency Class:

Energy Efficiency SLT958 EM: Class B
Energy Efficiency SLT953 EM: Class C
Energy Efficiency SLT950 EM: Class C

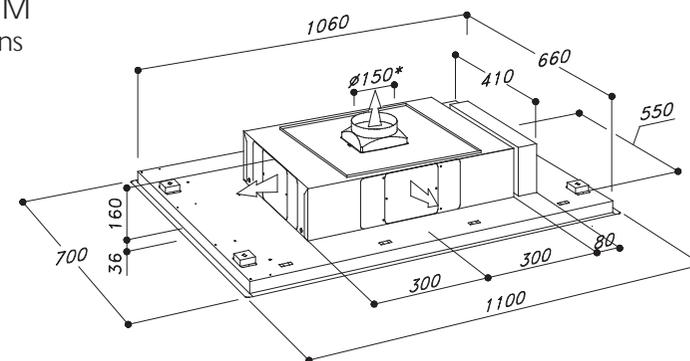
Installation

Ceiling mounted, with remote internal or external motor.

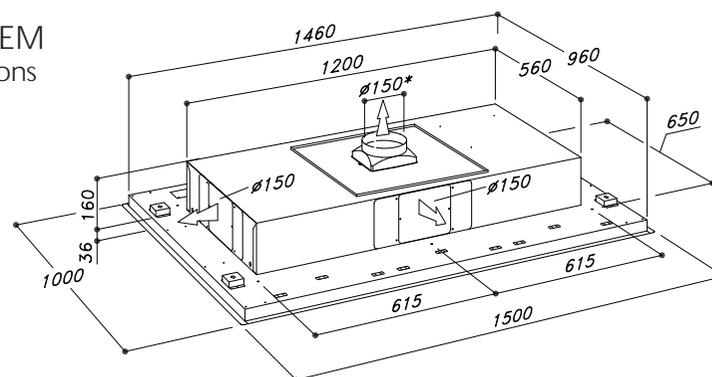
SLT958EM
dimensions



SLT953EM
dimensions



SLT950EM
dimensions



SLT958EM



SLT953EM



SLT950EM



SEM1
Remote internal motor 750m³/h



SEM2
Remote external motor 750m³/h



SEM8
Remote internal motor 848m³/h

EXTRACTION

THE CLASSIC (FCEG)

The Classic hood is designed to complement your Lacanche range cooker. The stainless steel finish is a perfect match for any of the Lacanche enamel colours. With various sizes and twin motor units available, the Classic hood is the perfect extractor for your Lacanche range.



Model shown FCE1500



Model shown FCE1000

Models are available in widths to suit all of our cooker sizes, with either single or double motors.

Colour Finishes: Stainless Steel

Specification & Performance:

Controls: 4 speed electronic control, with timer
 Lights: LED lighting
 Exit: Top or rear (top exit for Classic Economy)
 Ducting: 150mm ducting
 Filter: Galvanised steel (dishwasher proof)

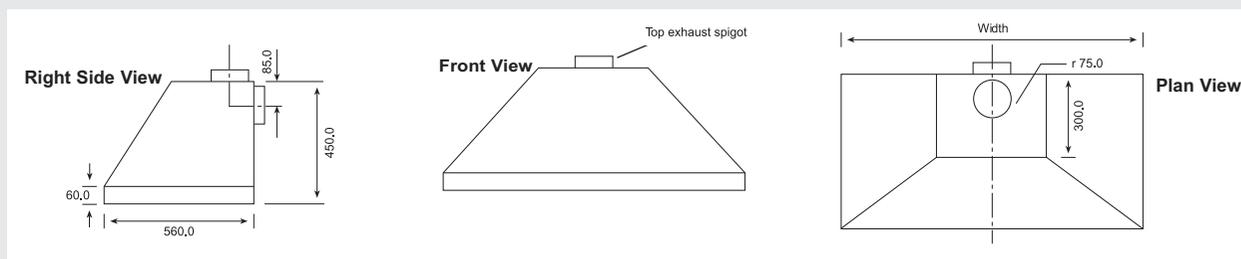
Energy Efficiency Class:	Airflow:
Classic range 1000: Class A	Airflow at intensive setting 890 m ³ /hr.
Classic range 1100: Class A	Airflow at intensive setting 890 m ³ /hr.
Classic range 1400: Class A	Airflow at intensive setting 890 m ³ /hr.
Classic range 1400 twin: Class B	Airflow at intensive setting 1700 m ³ /hr.
Classic range 1500: Class A	Airflow at intensive setting 890 m ³ /hr.
Classic range 1500 twin: Class B	Airflow at intensive setting 1700 m ³ /hr.

Height Requirements

Minimum distance from top of cooker to hood 800mm
 Maximum distance from top of cooker to hood 900mm
 Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

Chimney sections are available to go above the Classic FCE hoods, with a minimum height of 310mm and maximum of 610mm
 They are sold separately - price on application.





Classic Economy (FCIS1000)



Macon *Classic*



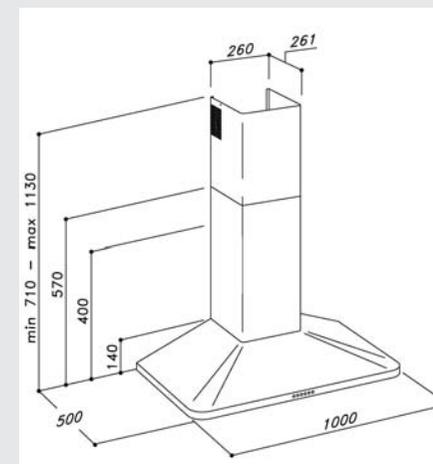
Model shown FCIS1000.

Classic Economy FCIS1000

Colour Finishes: Stainless Steel

Specification & Performance:

Controls: 4 speed electronic control, with timer
Lights: LED
Exit: Top or rear
Ducting: 150mm ducting
Filter: Galvanised steel (dishwasher proof)
Energy Efficiency Class: Class A
Fluid Dynamic Efficiency Class: Class A
Light Efficiency Class: Class A
Grease Filter Efficiency Class: Class A
Sound Level: 65 dB (A)
Motor: Airflow at intensive setting 712.0 m³/hr.



EXTRACTION

THE NEW BRASSERIE HOODS (FMH)

The Brasserie hood offers performance with classic style and elegance. Finished by hand in any of the Lacanche colours, the Brasserie is a truly unique and efficient extractor which. Available with internal or external motors from 90cm wide to 1.8m. A twin motor high performance bespoke Brasserie extractor is also available. For further information please contact Fourneau de France Ltd.

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there may be shading differences between the colour of the extractor and the Lacanche range.

Height Requirements:

Minimum distance from top of cooker to hood 750mm

Maximum distance from top of cooker to hood 900mm

Distance from top of cooker using Lacanche splash back 850mm

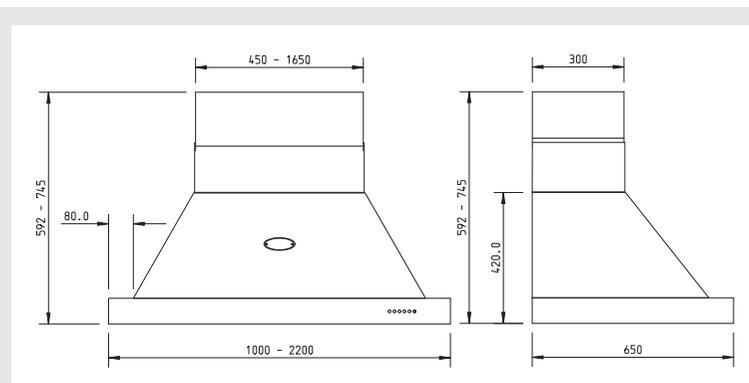
Remote motors SEM1, SEM2 and SEM8 are additional charge.

Specification & Performance with Internal Motor:

Energy Efficiency Class:	Class A
Fluid Dynamic Efficiency Class:	Class A
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Sound Level:	61.6 dB (A)
Lights:	LED
Motor:	Single motor 800 m ³ /hr. Airflow at intensive setting 775.3 m ³ /hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	58 kWh/annum

Specification & Performance with Remote External Motor SEM 1:

Energy Efficiency Class:	Class B
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Lights:	LED
Motor:	Single external remote. Airflow at intensive setting 750 m ³ /hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	73 kWh/annum



Specification & Performance with Remote Internal Motor SEM 2:

Fluid Dynamic Efficiency Class:	Class B
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Lights:	LED
Motor:	Single external remote. Airflow at intensive setting 750 m ³ /hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	73 kWh/annum

Specification & Performance with Remote Internal Motor SEM 8:

Energy Efficiency Class:	Class B
Fluid Dynamic Efficiency Class:	Class B
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Lights:	LED
Motor:	Single external remote. Airflow at intensive setting 848 m ³ /hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	95 kWh/annum



Macon *Classic*

Internal



SEM 1



SEM 2



SEM 8



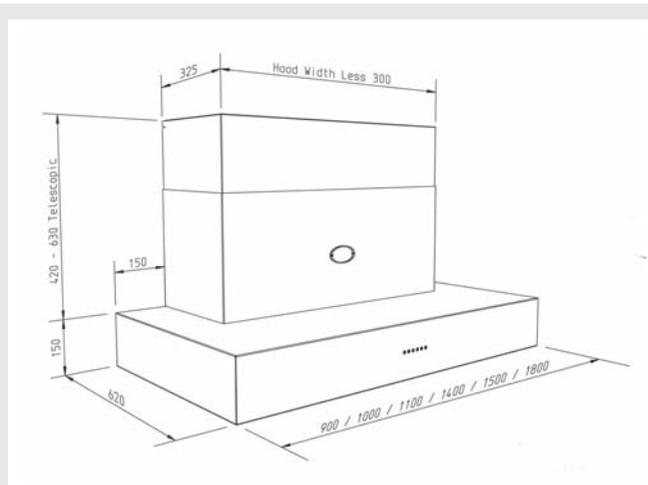
CAFÉ MODERNE

The Café Moderne extractor offers stylish contemporary design with outstanding performance. Available with internal or external motors from 90cm wide to 1.8m wide. Each extractor is finished by hand in any of the Lacanche colours and stainless steel.

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there may be shading differences between the colour of the extractor and the Lacanche range

Height Requirements:

- Minimum distance from top of cooker to hood 750mm
- Maximum distance from top of cooker to hood 900mm
- Distance from top of cooker using Lacanche splash back 850mm
- Remote motors SEM1, SEM2 and SEM8 are additional charge.



Specification & Performance with Internal Motor:

- Energy Efficiency Class: Class A
- Fluid Dynamic Efficiency Class: Class A
- Light Efficiency Class: Class A
- Grease Filter Efficiency Class: Class B
- Sound Level: 61.6 dB (A)
- Lights: LED
- Motor: Single motor 800 m³/hr. Airflow at intensive setting 795.8 m³/hr.
- Grease Filters: Dishwasher proof.
- Ducting Exit: Top/Rear
- Ducting Size: 150mm
- Annual Energy Consumption: 59 kWh/annum

Specification & Performance with Remote External Motor SEM 1:

- Energy Efficiency Class: Class B
- Light Efficiency Class: Class A
- Grease Filter Efficiency Class: Class B
- Lights: LED
- Motor: Single external remote. Airflow at intensive setting 750 m³/hr.
- Grease Filters: Dishwasher proof.
- Ducting Exit: Top/Rear
- Ducting Size: 150mm
- Annual Energy Consumption: 73 kWh/annum

Specification & Performance with Remote Internal Motor SEM 2:

- Fluid Dynamic Efficiency Class: Class B
- Light Efficiency Class: Class A
- Grease Filter Efficiency Class: Class B
- Lights: LED
- Motor: Single external remote. Airflow at intensive setting 750 m³/hr.
- Grease Filters: Dishwasher proof.
- Ducting Exit: Top/Rear
- Ducting Size: 150mm
- Annual Energy Consumption: 73 kWh/annum

Specification & Performance with Remote Internal Motor SEM 8:

- Energy Efficiency Class: Class B
- Fluid Dynamic Efficiency Class: Class B
- Light Efficiency Class: Class A
- Grease Filter Efficiency Class: Class B
- Lights: LED
- Motor: Single external remote. Airflow at intensive setting 848 m³/hr.
- Grease Filters: Dishwasher proof.
- Ducting Exit: Top/Rear
- Ducting Size: 150mm
- Annual Energy Consumption: 95 kWh/annum



BISTRO



Macon *Modern*

The retro styling of the Bistro extractor tips a nod to the professional heritage of our range cookers, boasting a retro, semi professional look. This is a real crossover product, blending classic looks with a touch of modernity and high performance. Available in 1 metre with single motor.

Colour Finishes: Stainless Steel

Specification & Performance:

Controls: 4 speed electronic control, with timer

Lights: LED

Exit: Top

Ducting: 150mm ducting

Filter: Galvanised steel (dishwasher proof)

Energy Efficiency Class: Class A

Fluid Dynamic Efficiency Class: Class A

Light Efficiency Class: Class A

Grease Filter Efficiency Class: Class E

Sound Level: 65 dB (A)

Motor: Airflow at intensive setting 890.0 m3/hr.

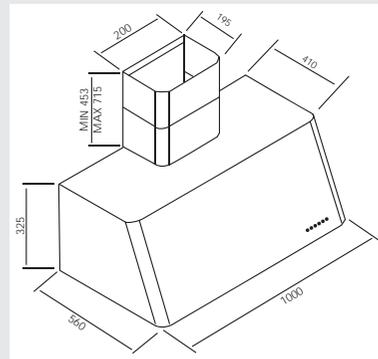
Height Requirements

Minimum distance from top of cooker to hood 750mm

Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

Telescopic chimney section supplied minimum height 453mm maximum 715mm



LOW PROFILE HOOD

The Low Profile extractor is modern, discreet and elegant. Available in 90cm (Beaune/Bussy models) and 1 metre (Cluny/Macon models) with a single motor.

Colour Finishes: Stainless Steel

Specification & Performance:

Controls: 4 speed electronic control, with timer

Lights: LED

Exit: Top

Ducting: 150mm ducting

Filter: Galvanised steel (dishwasher proof)

Energy Efficiency Class: Class A

Fluid Dynamic Efficiency Class: Class A

Light Efficiency Class: Class A

Grease Filter Efficiency Class: Class B

Sound Level: 65 dB (A)

Motor: Airflow at intensive setting 700.0 m3/hr.

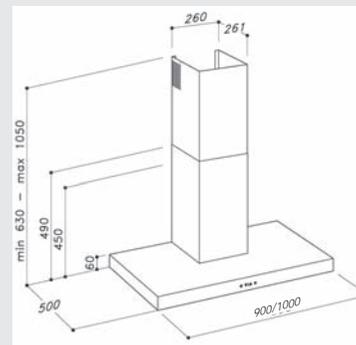
Height Requirements

Minimum distance from top of cooker to hood 750mm

Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

Telescopic chimney section supplied minimum height 453mm maximum 715mm



Beaune *Modern*

BUILT-IN EXTRACTION UNITS



THE BFUS900

The BFUS900 built-in extractor is a high performance extractor which is designed to be installed in an over mantel or chimney. It is ideally suited for ranges with a width from 900mm to 1100mm. The extractor comes complete with stainless steel baffle filters, LED strip light and a 4-speed electronic motor control. Manufactured from AISI 403 stainless steel this extractor is easy to install and maintain.

Colour Finishes: Stainless Steel

Specification & Performance:

Controls: 4 speed electronic control, with timer

Lights: LED

Exit: Top

Ducting: 150mm ducting

Filter: Galvanised steel (dishwasher proof)

Energy Efficiency Class: Class B

Fluid Dynamic Efficiency Class: Class A

Light Efficiency Class: Class E

Grease Filter Efficiency Class: Class A

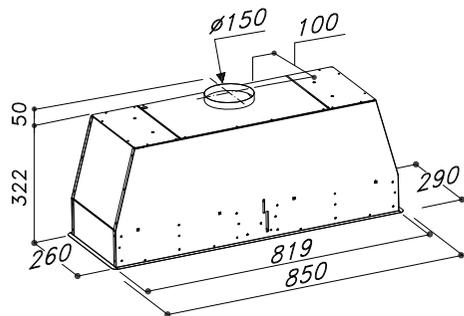
Sound Level: 63 dB (A)

Motor: Airflow at intensive setting 726.0 m³/hr.

Height Requirements

Minimum distance from top of cooker to hood 750mm

Distance from top of cooker using Lacanche splash back 850mm



Model shown BFUS900

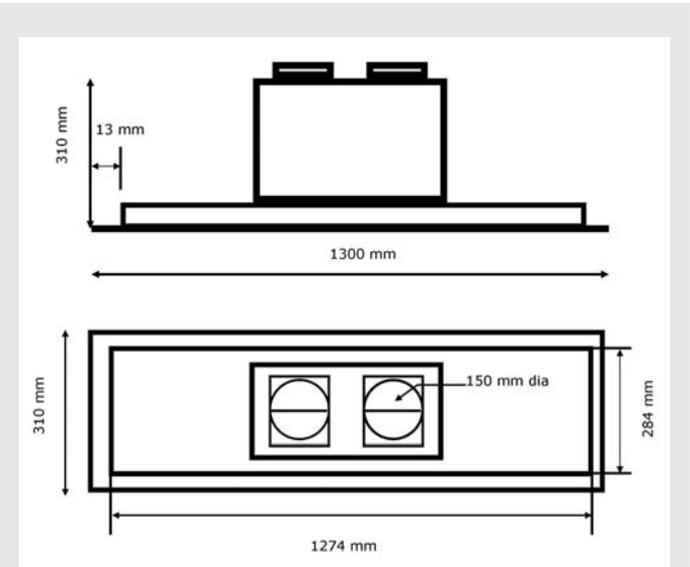
BUILT-IN EXTRACTION UNITS

BFUG1400 TWIN

This unique extractor is designed to be installed in an over mantel or chimney. With twin motors, the BFUG1400TWIN offers truly incredible performance for a built-in extractor. It is ideally suited for ranges with a width from 1400mm to 1800mm wide and comes complete with integrated flush grease filters, LED lamps and a 4-speed electronic motor control.



Model shown BFUG1400 TWIN



Colour Finishes: Stainless Steel

Specification & Performance:

- Controls: 4 speed electronic control, with timer
- Lights: LED
- Exit: Top
- Ducting: 2 x150mm ducting
- Filter: Galvanised steel (dishwasher proof)
- Energy Efficiency Class: Class B
- Fluid Dynamic Efficiency Class: Class A
- Light Efficiency Class: Class A
- Grease Filter Efficiency Class: Class E
- Sound Level: 73 dB (A)
- Motor: Airflow at intensive setting 1700.0 m3/hr.

Height Requirements

- Minimum distance from top of cooker to hood 750mm
- Distance from top of cooker using Lacanche splash back 850mm

CUSTOM BUILT EXTRACTION

If your requirements are not met by the standard products offered here, we would be pleased to discuss your own particular requirements for extraction.

By providing us with drawings and site information, the optimum extraction system can be specified by our experienced extraction engineers. Site visits can be made. They are chargeable. Please contact us for details.



ADDITIONAL INFORMATION



GAS TYPE

All Lacanche Cookers are suitable for Natural Gas or LPG (liquid petroleum gas [bottled or bulk storage]). Please specify whether you require natural gas or LPG. Please note that your cooker will be supplied for use with natural gas unless specified otherwise. There is no extra charge for LPG configuration.

PRODUCTION TIME AND DELIVERY DATE

All Lacanche cookers are built to order and the table below shows the **approximate lead times** from receipt of order from your dealer. Confirmation of delivery date will be made prior to delivery by FdF, once manufacture is completed and confirmed.

Cookers up to and including 1m	
Black, stainless steel and standard colours	8-10 weeks*
Cookers over 1m	
Black, stainless steel or standard colours	10-14 weeks*
*Custom colours add 4 weeks minimum.	* + 4 weeks approx.

These lead times may vary

DELIVERY

Fourneaux de France Ltd arranges delivery of its range cookers directly to end users. A standard FdF delivery is for a two man delivery by an FdF approved delivery company to a ground floor location, unpackaged for inspection. Delivery driver will take instructions regarding specific positioning of appliance from responsible people on site (e.g. house owner, tradesman). Delivery is subject to accurate completion of an FdF Delivery Schedule including all detail of any steps, stairs, corners, floor surfaces, access and turning circles or other restrictions. Failure to notify these may result in non-delivery. In the event of unforeseen access problems or Health and Safety related problems, it remains at the Driver's discretion to refuse delivery. Non delivery as a result of these reasons or the supply of incomplete or inaccurate information is chargeable. Door widths of property should be a minimum of 750mm to allow access of your range. Please be sure to advise us of any hindrances or obstructions e.g. even a single step or change in level, or narrow passageways. Deliveries are made at any time during the day from 8.00am to 8.00pm. Old appliances and packaging will not be removed.

INTEGRATED HOB ELEMENT

Multi Cooker – Steamer / Pasta Cooker / Bain Marie: 3kW. A unique option, ideal for today's healthier lifestyle. Simply interchange the steamer trays, pasta baskets or bain marie containers as required. Water is supplied through an integral tap operated by an electric switch on the control panel. Supplied complete with 1 medium pasta basket and 2 small bain marie containers. Requires 3/4" water supply. Drainage is by 18mm hose to waste water pipe. Hose and connection to multi cooker supplied.

SUPPLIED WITH EACH OVEN

Every oven comes with one oven rack, except the simmer oven and 69L vertical dual function oven, which come with two. Every oven comes with a roasting tray. Each range cooker with an electric oven with grill comes with one grill insert which fits into a roasting tray. However the small oven on the Rully, Macon, Chemin, Chaussin and Avalon come with only roasting dish and grill insert (no rack).

INSTALLATION AND COMMISSIONING

Installation and commissioning should be in accordance with the manufacturers Installer's Manual and current Gas Safe and IEE regulations.

In order that installation and commissioning is carried out correctly you should use a suitably qualified and registered Gas Safe engineer. Your local Lacanche stockist can advise. The appropriate installation guidance for your cooker will be sent with the order acknowledgement.

NOTE: COMMISSIONING IS CRUCIAL for the correct operation of your Lacanche. Failure to have your Lacanche commissioned correctly will result in over/under performance of burners and ovens and inconsistent temperatures.

POWER SUPPLY / SERVICES

After ordering your Lacanche range cooker, information will be sent to you detailing what services you will require to power the cooker.

Electricity

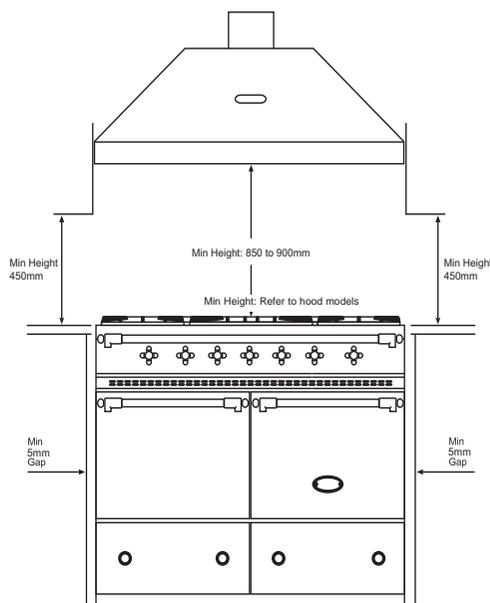
Electric feeds will be standard single phase 230 volt supply. On some larger models featuring many electric features, two such supplies may be required, and this will be notified in the information sent to you after placing your order. On request, Lacanche range cookers can be built for 3 phase electricity.

Gas

Information on the gas power/requirement of your cooker will be provided after your order has been placed. We offer the appropriate flexihose for the type of gas (LPG or Natural Gas), which is designed to plug into a female half inch / 15mm bayonet fitting on site (location to be advised in post order information).

BUILDING-IN GUIDANCE

1. When the appliance is being built in to a run of units, a gap of 5mm must be allowed either side of the range cooker.



Further information and retail guide prices available from your nearest dealer: contact FdF for details.

2. Lacanche range cookers are designed to sit proud of adjacent units. Units adjacent to the cooker should not sit flush or proud of the cooker doors (including oven, simmer oven and cupboard doors), but should sit flush with the main body of the cooker. For side opening cupboard or simmer oven doors to open wide enough to insert or remove shelves etc, the above dimensions must be adhered to. FdF Limited is not responsible for degradation of paintwork or materials adjoining the cooker.

3. The stainless steel hob of the appliance should not be lower than adjoining worktops. These worktops can butt up to the hob.

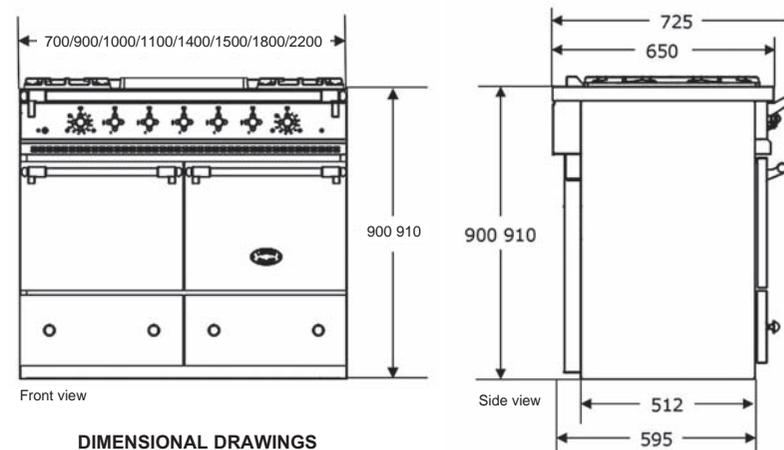
4. For cookers situated in confined spaces (eg inglenooks), with gas ovens, or with tiles on the back wall behind and above the cooker, we recommend using a Back Infill Panel - see page 54.

5. Wall units that are placed to the left and right of the cooker must be at a minimum distance of 450mm above the hob on both sides. All cookers over 1m wide are designed to be mounted against a wall and are not intended as free standing island cookers.

6. Any combustible materials directly above the cooker must be a minimum of 750mm from the top of the cooker, and the minimum height of an over mantle 750mm. Please note it is advisable to have a wipe clean surface on the wall above the cooker, such as our stainless steel backsplashes.

7. All Lacanche range cookers are built with a plinth incorporated into the base of the cooker. The plinth allows for greater manoeuvrability when putting the cooker in its final position and also allows for the cooker to be levelled. The height is adjustable (900mm to 916mm). A tool for making adjustments is supplied. The plinths have a brushed stainless steel kick plate on the front. The cookers also have adjustable front feet.

The above list is a guide and is not exhaustive and we recommend that you check the relevant Installer's Manual.



DIMENSIONAL DRAWINGS

ADDITIONAL INFORMATION

WARRANTY

Lacanche Range Cookers come with a 36 month Warranty from the date of delivery. On completion and return of the Warranty Validation Document, Fourneaux de France Ltd will repair any defects that arise (subject to the provisions listed below) due to faulty materials or workmanship, free of charge during this period.

The Warranty is subject to the following provisions: The warranty does not cover: accidental damage, misuse, neglect, incorrect installation, enamelled inner or outer panels, pan stands, oven cavity parts, oven or hood lamp bulbs, brass burners, burner bodies, door seals, brass/chrome or other trims. The product must be correctly installed, commissioned, and be operated in accordance with the instructions in the user's manual. It must be used solely for domestic purposes, and within the boundaries of the United Kingdom and the Republic of Ireland. The warranty will be rendered invalid if the product is resold or has been damaged by inexpert repair. Repairs due to the appliance being incorrectly commissioned will not be covered by this warranty. Re-commissioning of the range and gas fitting to the range are not covered by the Warranty. Faults covered by incorrect gas supply pressure are not covered by the Warranty. Fourneaux de France Ltd disclaim any liability for accidental or consequential damages. The warranty is in addition to and does not diminish your statutory legal rights.

EXTENDED WARRANTY

Your warranty may be extended by purchasing an Extended Warranty from Fourneaux de France Ltd before your original 3 year warranty expires. This comprehensive warranty will cover callout, labour and parts (subject to terms & conditions).

SERVICE AND SERVICING

Lacanche Range Cookers are not a latent heat cookers (on all of the time), and so therefore an annual service is not mandatory for their correct functioning. However, they are designed for heavy use and to last for many years. Therefore, once it is out of its initial three year warranty period, you may wish to consider a number of options we offer to help maintain your cooker in top condition:

If you are experiencing a problem with your Lacanche then the first thing to do is to call our Service Department on: 01202 733 011 (option 3) or by our website contact form.

As well as ascertaining the nature of the problem, we will need to take some simple details from you such as your name, postcode and address. We will also require the serial number or CE number of your cooker. This is contained on the orange/yellow piece of paper inside your cooker. If you cannot find this, we will help you locate the CE number on the appliance itself.

Breakdown Repair: This is a service call with a standard call out charge which includes the first 15 minutes labour and then a fixed cost for labour per half hour thereafter. Parts are chargeable. All parts fitted will be covered by 1 year warranty. If your cooker is out of warranty and you would like to have it serviced, we offer a popular full service package:

Premier Service: The engineer carries out a full service of the cooker. Any parts required are charged at a discount of 10% from standard price. You receive a 12 month warranty covering all electro-mechanical parts and labour for parts replaced in the premier service.

Note: The term electro mechanical is used with the intention of differentiating faults concerning the workings and functionality of the product (which are covered by warranties), as oppose to problems with the exterior or aesthetic of the product such as chipped enamel or damage caused by lifting the product by the hand rail (which are not covered by the warranties).

This brochure does not form the basis of a contract. FDF reserve the right to alter this specification without prior notice. SERIOUS COOKERS FOR SERIOUS COOKS™ is a registered trademark of Fourneaux de France Ltd. E&OE. Prices and specification correct at time of going to press.



www.lacanche.co.uk



For details of your nearest dealer contact:

Fourneaux de France Ltd
3 Albion Close, Newtown Business Park
Poole, Dorset BH12 3LL

Tel **01202 733011**
Info **www.fdef.co.uk**
Email **info@fdef.co.uk**
Fax **01202 733499**

February 2017



LACANCHE RETAIL PRICE LIST OCTOBER 2017



www.lacanche.co.uk

1 DELIVERY TERMS, CONDITIONS AND COSTS

2 DELIVERY

4 OVEN CAPACITIES AND INTERIOR DIMENSIONS

Lacanche *Classic* Range Cookers

6	CORMATIN	700mm
7	RULLY	700mm
8	BEAUNE	900mm
9	BUSSY	900mm
10	CLUNY	1000mm
11	MACON	1000mm
12	VOLNAY	1000mm
13	VOUGEOT	1000mm
14	SAULIEU	1100mm
15	SAVIGNY	1100mm
16	CHARLIEU	1400mm
17	CHABLIS	1400mm
20	CHAUSSIN	1400mm
22	CHEMIN	1400mm
24	CHALONNAIS	1400mm
26	CITEAUX	1500mm
28	FLAVIGNY	1800mm
30	AVALON	1800mm
32	BLIGNY	1800mm
34	BELMONT	1800mm
36	VEZELAY	2200mm

Lacanche *Modern* Range Cookers

39	CORMATIN	700mm
40	BEAUNE	900mm
41	BUSSY	900mm
42	CLUNY	1000mm
43	MACON	1000mm
44	VOLNAY	1000mm
45	VOUGEOT	1000mm
46	SAULIEU	1100mm
47	SAVIGNY	1100mm
48	CHARLIEU	1400mm
50	CHABLIS	1400mm
52	CHAUSSIN	1400mm
54	CHEMIN	1400mm
56	CHALONNAIS	1400mm
58	CITEAUX	1500mm
60	FLAVIGNY	1800mm
62	AVALON	1800mm

Lacanche *Classic* and *Modern* Accessories

65	WALL MOUNTED SALAMANDER GRILL & ROTISSERIE
66	HOB ACCESSORIES
67	MULTI COOKER ACCESSORIES
68	OVEN ACCESSORIES
70	BACKSPLASHES AND UTENSIL RACKS
70	BACK INFILL PANELS
71	EXTRACTION - Low Profile / Classic Economy Hoods
72	EXTRACTION - Classic Hood/ Bistro Hood / Built in Extractions
73	EXTRACTION - Brasserie Hood / Café Moderne Hood
74	EXTRACTION - Ducting
75	TERMS AND CONDITIONS OF SALE AND SUPPLY
77	UNIQUE COOKER BUILDER FROM LACANCHE
78	LACANCHE COLOURS



Prices quoted in this Price List include VAT and standard FdF Delivery, which is defined as follows:

Standard FdF delivery is by a two man delivery team by an FdF approved delivery company to a ground floor location, unpackaged for inspection. Delivery driver will take instructions regarding specific positioning of appliance from responsible people on site (e.g. house owner, tradesman).

Delivery is subject to accurate completion of an FdF Delivery Schedule (page 2-3) including all detail of any steps, corners, stairs, floor surfaces, access and turning circles or other restrictions. Failure to notify these may result in non-delivery.

In the event of unforeseen access problems or Health and Safety related problems, it remains at the Driver's discretion to refuse delivery.

Re-delivery due to provision of inaccurate or incomplete information or at the recipient's fault will be chargeable.

Door widths of property should be a minimum of 750 mm to allow access of your range. Please be sure to advise us of any hindrances or obstructions e.g. even a single step or change in level, or narrow passageways.

Deliveries are made at any time during the day from 8.00am to 8.00pm.

Old appliances and packaging will not be removed. The delivery survey below will need to be completed and received in order for delivery to take place by FdF.

Additional delivery costs maybe charged for delivery to Highlands of Scotland, Northern Ireland and UK Islands - POA.

Please note prices shown do not include any additional lifting equipment.

ANY ADDITIONAL PERSONS REQUIRED/DELIVERY REQUIREMENT WILL BE CHARGED AS PER BELOW

Code		Guide Price £ Inc VAT
DEL 5	Hood Delivery (if separate)	70
DEL 6	Additional 1 man for standard delivery	180
DEL 7	Special delivery (up to 4 men)	275
SS 1	Site Survey	120
	Highlands of Scotland, Northern Ireland and UK Islands	POA

Please draw a sketched plan of approach to property and internal layout

A large, empty rectangular area intended for the user to draw a sketched plan of approach to the property and its internal layout.

ADDRESS AND REFERENCE

Ref / Name :	Address and postcode :

OVEN CAPACITIES AND INTERIOR DIMENSIONS



TYPE	kW DIM. L.	 GAS OVEN	 STATIC ELECTRIC OVEN	 CONVECTION ELECTRIC OVEN	 DUAL FUNCTION OVEN	 SIDE DUAL FUNCTION ELECTRIC OVEN	 GRILL / STATIC ELECTRIC OVEN	 SIMMER OVEN
Cormatin Rully	kW DIM. L.	4kW W.530 x H.305 x D.455 73L Cormatin only	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L		2.85kW W.530 x H.120 x D.420 26L Rully only	
Beaune / Bussy	kW DIM. L.	3.5kW W.400 x H.305 x D.455 55L	2.4kW W.400 x H.305 x D.455 55L			2.65kW W.325 x H.500 x D.425 69L		
Cluny	kW DIM. L.	3.5kW W.400 x H.305 x D.455 55L	2.4kW W.400 x H.305 x D.455 55L	2.65kW W.400 x H.305 x D.405 49L				
Macon	kW DIM. L.	3.5kW W.400 x H.305 x D.455 55L	2.4kW W.400 x H.305 x D.455 55L	2.65kW W.400 x H.305 x D.405 49L			2.4kW W.400 x H.120 x D.455 20L	
Vougeot / Volnay	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L			0.95kW W.325 x H.495 x D.530 84L
Saulieu / Savigny	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L	2.65kW W.325 x H.500 x D.425 69L		
Charlieu / Chablis Chaussin / Chemin	kW DIM. L.	3.5kW W.400 x H.305 x D.455 55 L	2.4 kW W.400 x H.305 x D.455 55L	2.65kW W.400 x H.305 x D.405 49L		Optional 2.65kW W.325 x H.500 x D.425 69L instead of simmer oven	2.4kW W.400 x H.120 x D.420 20L Chaussin/Chemin only	0.95kW W.325 x H.495 x D.530 84L
Chalonnais	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L			
Citeaux	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L	2.65kW W.325 x H.500 x D.425 69L		0.95kW W.325 x H.495 x D.530 84L or optional side oven
Flavigny Avalon	kW DIM. L.	3.5kW W.400 x H.305 x D.455 55L	2.4kW W.400 x H.305 x D.455 55L	2.65kW W.400 x H.305 x D.405 49L		Optional 2.65kW W.325 x H.500 x D.425 69L instead of simmer oven	2.4kW W.400 x H.120 x D.455 20L Avalon only	0.95kW W.325 x H.495 x D.530 84L
Bligny / Belmont	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65 L	Optional 2.65kW W.325 x H.500 x D.425 69L instead of simmer oven		0.95kW W.325 x H.495 x D.530 84L
Vezelay	kW DIM. L.	4kW W.530 x H.305 x D.455 73L	3.1kW W.530 x H.305 x D.455 73L		2.95kW W.530 x H.305 x D.405 65L	Optional 2.65kW W.325 x H.500 x D.425 69L instead of simmer oven		0.95kW W.325 x H.495 x D.530 84L



LACANCHE *Classic* RANGE COOKERS

Lacanche Macon in Black enamel with Chrome trim
Kitchen Furniture by Lewis Alderson & Co www.lewisalderson.com



Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 73L	<input type="checkbox"/> LG 731 G	3,550	<input type="checkbox"/> LG 741 G	3,680	<input type="checkbox"/> LCF 731 G	3,780		
1 x 73L	<input type="checkbox"/> LG 731 E	3,590	<input type="checkbox"/> LG 741 E	3,720	<input type="checkbox"/> LCF 731 E	3,820	<input type="checkbox"/> LVI 731 E	5,160
1 x 65L	<input type="checkbox"/> LG 731 CT	3,970	<input type="checkbox"/> LG 741 CT	3,990	<input type="checkbox"/> LCF 731 CT	4,190	<input type="checkbox"/> LVI 731 CT	5,370

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 701
Other colour	<input type="checkbox"/> LOC 701
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 701
Chrome	<input type="checkbox"/> LF 701 B
Chrome matt	<input type="checkbox"/> LF 701 M
Copper	<input type="checkbox"/> LF 701 C
Brushed stainless steel	<input type="checkbox"/> LF 701 BI
Nickel	<input type="checkbox"/> LF 701 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /

Delivery Survey and costs (See p.1-3):

Total value:



Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)

STEP 1. Select main hob top and oven.

	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
1 x 26L 1 x 73L	<input type="checkbox"/> LG 732 E	4,080	<input type="checkbox"/> LG 742 E	4,190	<input type="checkbox"/> LCF 732 E	4,290
1 x 26L 1 x 65L	<input type="checkbox"/> LG 732 CT	4,770	<input type="checkbox"/> LG 742 CT	4,920	<input type="checkbox"/> LCF 732 CT	4,990

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 702
Other colour	<input type="checkbox"/> LOC 702
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 702
Chrome	<input type="checkbox"/> LF 702 B
Chrome matt	<input type="checkbox"/> LF 702 M
Copper	<input type="checkbox"/> LF 702 C
Brushed stainless steel	<input type="checkbox"/> LF 702 BI
Nickel	<input type="checkbox"/> LF 702 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 6 burners (LG)



Induction hob 6 rings (LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
 1 x 55L	 1 x 69L	<input type="checkbox"/> LG 962 GCT-D	4,500		
 1 x 55L	 1 x 69L	<input type="checkbox"/> LG 962 ECT-D	4,520	<input type="checkbox"/> LVI 962 ECT-D	5,230

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 902
Other colour	<input type="checkbox"/> LOC 902
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 902
Chrome	<input type="checkbox"/> LF 902 B
Chrome matt	<input type="checkbox"/> LF 902 M
Copper	<input type="checkbox"/> LF 902 C
Brushed stainless steel	<input type="checkbox"/> LF 902 BI
Nickel	<input type="checkbox"/> LF 902 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 6 burners (LG)



Induction hob 6 rings (LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
 1 x 69L	 1 x 55L	<input type="checkbox"/> LG 962 GCT-G	4,500		
 1 x 69L	 1 x 55L	<input type="checkbox"/> LG 962 ECT-G	4,520	<input type="checkbox"/> LVI 962 ECT-G	5,230

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 902
Other colour	<input type="checkbox"/> LOC 902
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 902
Chrome	<input type="checkbox"/> LF 902 B
Chrome matt	<input type="checkbox"/> LF 902 M
Copper	<input type="checkbox"/> LF 902 C
Brushed stainless steel	<input type="checkbox"/> LF 902 BI
Nickel	<input type="checkbox"/> LF 902 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /

Delivery Survey and costs (See p.1-3):

Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
 1 x 55L	 1 x 55L	<input type="checkbox"/> LG 1052 G	3,980	<input type="checkbox"/> LCF 1052 G	4,150		
 1 x 55L	 1 x 55L	<input type="checkbox"/> LG 1052 GE	4,000	<input type="checkbox"/> LCF 1052 GE	4,170		
 1 x 55L	 1 x 55L	<input type="checkbox"/> LG 1052 EE	4,020	<input type="checkbox"/> LCF 1052 EE	4,190	<input type="checkbox"/> LVI 1052 EE	5,440
 1 x 55L	 1 x 49L	<input type="checkbox"/> LG 1052 GCT	4,060	<input type="checkbox"/> LCF 1052 GCT	4,230		
 1 x 55L	 1 x 49L	<input type="checkbox"/> LG 1052 ECT	4,100	<input type="checkbox"/> LCF 1052 ECT	4,270	<input type="checkbox"/> LVI 1052 ECT	5,490

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1052
Other colour	<input type="checkbox"/> LOC 1052
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 1052
Chrome	<input type="checkbox"/> LF 1052 B
Chrome matt	<input type="checkbox"/> LF 1052 M
Copper	<input type="checkbox"/> LF 1052 C
Brushed stainless steel	<input type="checkbox"/> LF 1052 BI
Nickel	<input type="checkbox"/> LF 1052 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

			Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 20L	1 x 55L	1 x 55L	<input type="checkbox"/> LG 1053 GE	4,420	<input type="checkbox"/> LCF 1053 GE	4,580		
1 x 20L	1 x 55L	1 x 55L	<input type="checkbox"/> LG 1053 EE	4,520	<input type="checkbox"/> LCF 1053 EE	4,690	<input type="checkbox"/> LVI 1053 EE	5,830
1 x 20L	1 x 49L	1 x 55L	<input type="checkbox"/> LG 1053 GCT	4,610	<input type="checkbox"/> LCF 1053 GCT	4,780		
1 x 20L	1 x 49L	1 x 55L	<input type="checkbox"/> LG 1053 ECT	4,650	<input type="checkbox"/> LCF 1053 ECT	4,810	<input type="checkbox"/> LVI 1053 ECT	5,930

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1053
Other colour	<input type="checkbox"/> LOC 1053
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 1053
Chrome	<input type="checkbox"/> LF 1053 B
Chrome matt	<input type="checkbox"/> LF 1053 M
Copper	<input type="checkbox"/> LF 1053 C
Brushed stainless steel	<input type="checkbox"/> LF 1053 BI
Nickel	<input type="checkbox"/> LF 1053 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
 1 x 73L	<input type="checkbox"/> LG 1051 G-G	5,170	<input type="checkbox"/> LCF 1051 G-G	5,440		
 1 x 73L	<input type="checkbox"/> LG 1051 E-G	5,210	<input type="checkbox"/> LCF 1051 E-G	5,480	<input type="checkbox"/> LVI 1051 E-G	6,220
 1 x 65L	<input type="checkbox"/> LG 1051 CT-G	5,500	<input type="checkbox"/> LCF 1051 CT-G	5,760	<input type="checkbox"/> LVI 1051 CT-G	6,320

STEP 2. Select cupboard or simmer oven for position **A, on left hand side.**

Neutral cupboard

NCL 001



1 x 84L Simmer oven ETL 001 (fitted as standard on the Volnay range)

STEP 3. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1051
Other colour	<input type="checkbox"/> LOC 1051
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 1051
Chrome	<input type="checkbox"/> LF 1051 B
Chrome matt	<input type="checkbox"/> LF 1051 M
Copper	<input type="checkbox"/> LF 1051 C
Brushed stainless steel	<input type="checkbox"/> LF 1051 BI
Nickel	<input type="checkbox"/> LF 1051 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

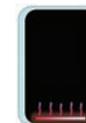
STEP 1. Select main hob top and oven.

	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
 1 x 73L	<input type="checkbox"/> LG 1051 G-D	5,170	<input type="checkbox"/> LCF 1051 G-D	5,440		
 1 x 73L	<input type="checkbox"/> LG 1051 E-D	5,210	<input type="checkbox"/> LCF 1051 E-D	5,480	<input type="checkbox"/> LVI 1051 E-D	6,220
 1 x 65L	<input type="checkbox"/> LG 1051 CT-D	5,500	<input type="checkbox"/> LCF 1051 CT-D	5,760	<input type="checkbox"/> LVI 1051 CT-D	6,320

STEP 2. Select cupboard or simmer oven for position **A, on right hand side.**

Neutral cupboard

NCL 001



1 x 84L

Simmer oven ETL 001

(fitted as standard on the Vougeot range)

STEP 3. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1051
Other colour	<input type="checkbox"/> LOC 1051
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 1051
Chrome	<input type="checkbox"/> LF 1051 B
Chrome matt	<input type="checkbox"/> LF 1051 M
Copper	<input type="checkbox"/> LF 1051 C
Brushed stainless steel	<input type="checkbox"/> LF 1051 BI
Nickel	<input type="checkbox"/> LF 1051 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
1 x 69L	1 x 73L	<input type="checkbox"/> LG 1132 G-G	6,410	<input type="checkbox"/> LG 1142 G-G	6,540	<input type="checkbox"/> LCF 1132 G-G	6,670	
1 x 69L	1 x 73L	<input type="checkbox"/> LG 1132 E-G	6,520	<input type="checkbox"/> LG 1142 E-G	6,680	<input type="checkbox"/> LCF 1132 E-G	6,800	<input type="checkbox"/> LVI 1132 E-G
1 x 69L	1 x 65L	<input type="checkbox"/> LG 1132 CT-G	6,890	<input type="checkbox"/> LG 1142 CT-G	6,990	<input type="checkbox"/> LCF 1132 CT-G	6,990	<input type="checkbox"/> LVI 1132 CT-G

STEP 2. Select a single hob top option for position **A, (to be fitted on the left hand side of the hob).**

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	2 induction rings <i>(cannot be fitted next to a simmer plate)</i>	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550						

STEP 3. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1102
Other colour	<input type="checkbox"/> LOC 1102
Please specify	

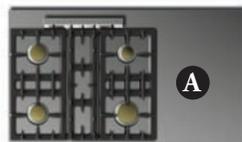
Trims	Code
Brass	<input type="checkbox"/> LF 1102
Chrome	<input type="checkbox"/> LF 1102 B
Chrome matt	<input type="checkbox"/> LF 1102 M
Copper	<input type="checkbox"/> LF 1102 C
Brushed stainless steel	<input type="checkbox"/> LF 1102 BI
Nickel	<input type="checkbox"/> LF 1102 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
1 x 73L	1 x 69L	<input type="checkbox"/> LG 1132 G-D	6,410	<input type="checkbox"/> LG 1142 G-D	6,540	<input type="checkbox"/> LCF 1132 G-D	6,670	
1 x 73L	1 x 69L	<input type="checkbox"/> LG 1132 E-D	6,520	<input type="checkbox"/> LG 1142 E-D	6,680	<input type="checkbox"/> LCF 1132 E-D	6,800	<input type="checkbox"/> LVI 1132 E-D
1 x 65L	1 x 69L	<input type="checkbox"/> LG 1132 CTD	6,890	<input type="checkbox"/> LG 1142 CTD	6,990	<input type="checkbox"/> LCF 1132 CTD	6,990	<input type="checkbox"/> LVI 1132 CTD

STEP 2. Select a single hob top option for position A, (to be fitted on the right hand side of the hob).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	2 induction rings <i>(cannot be fitted next to a simmer plate)</i>	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550						

STEP 3. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1102
Other colour	<input type="checkbox"/> LOC 1102
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 1102
Chrome	<input type="checkbox"/> LF 1102 B
Chrome matt	<input type="checkbox"/> LF 1102 M
Copper	<input type="checkbox"/> LF 1102 C
Brushed stainless steel	<input type="checkbox"/> LF 1102 BI
Nickel	<input type="checkbox"/> LF 1102 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
 1 x 55L	 1 x 55L	<input type="checkbox"/> LG 1452 G-G	8,450	<input type="checkbox"/> LCF 1452 G-G	8,780		
 1 x 55L	 1 x 55L	<input type="checkbox"/> LG 1452 GE-G	8,470	<input type="checkbox"/> LCF 1452 GE-G	8,800		
 1 x 55L	 1 x 55L	<input type="checkbox"/> LG 1452 EE-G	8,490	<input type="checkbox"/> LCF 1452 EE-G	8,820	<input type="checkbox"/> LVI 1452 EE-G	9,790
 1 x 55L	 1 x 49L	<input type="checkbox"/> LG 1452 GCT-G	8,530	<input type="checkbox"/> LCF 1452 GCT-G	8,850		
 1 x 55L	 1 x 49L	<input type="checkbox"/> LG 1452 ECT-G	8,550	<input type="checkbox"/> LCF 1452 ECT-G	8,880	<input type="checkbox"/> LVI 1452 ECT-G	9,820

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the cupboard).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	<input type="checkbox"/> LAE 010 CV	1,670			

STEP 3. Select cupboard or simmer oven for position B, on left hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1452
Other colour	<input type="checkbox"/> LOC 1452
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 1452
Chrome	<input type="checkbox"/> LF 1452 B
Chrome matt	<input type="checkbox"/> LF 1452 M
Copper	<input type="checkbox"/> LF 1452 C
Brushed stainless steel	<input type="checkbox"/> LF 1452 BI
Nickel	<input type="checkbox"/> LF 1452 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
1 x 55L	1 x 55L	<input type="checkbox"/> LG 1452 G-D	8,450	<input type="checkbox"/> LCF 1452 G-D	8,780		
1 x 55L	1 x 55L	<input type="checkbox"/> LG 1452 GE-D	8,470	<input type="checkbox"/> LCF 1452 GE-D	8,800		
1 x 55L	1 x 55L	<input type="checkbox"/> LG 1452 EE-D	8,490	<input type="checkbox"/> LCF 1452 EE-D	8,820	<input type="checkbox"/> LVI 1452 EE-D	9,790
1 x 55L	1 x 49L	<input type="checkbox"/> LG 1452 GCT-D	8,530	<input type="checkbox"/> LCF 1452 GCT-D	8,850		
1 x 55L	1 x 49L	<input type="checkbox"/> LG 1452 ECT-D	8,850	<input type="checkbox"/> LCF 1452 ECT-D	8,880	<input type="checkbox"/> LVI 1452 ECT-D	9,820

STEP 2. Select a single hob top option for position A, (to be fitted on the right hand side of the hob, over the cupboard).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	<input type="checkbox"/> LAE 010 CV	1,670			

STEP 3. Select cupboard or simmer oven for position B, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1452
Other colour	<input type="checkbox"/> LOC 1452
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 1452
Chrome	<input type="checkbox"/> LF 1452 B
Chrome matt	<input type="checkbox"/> LF 1452 M
Copper	<input type="checkbox"/> LF 1452 C
Brushed stainless steel	<input type="checkbox"/> LF 1452 BI
Nickel	<input type="checkbox"/> LF 1452 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

			Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
1 x 20L	1 x 55L	1 x 55L	<input type="checkbox"/> LG 1453 GE-G	8,970	<input type="checkbox"/> LCF 1453 GE-G	9,140		
1 x 20L	1 x 55L	1 x 55L	<input type="checkbox"/> LG 1453 EE-G	9,120	<input type="checkbox"/> LCF 1453 EE-G	9,260	<input type="checkbox"/> LVI 1453 EE-G	10,350
1 x 20L	1 x 49L	1 x 55L	<input type="checkbox"/> LG 1453 GCT-G	9,180	<input type="checkbox"/> LCF 1453 GCT-G	9,320		
1 x 20L	1 x 49L	1 x 55L	<input type="checkbox"/> LG 1453 ECT-G	9,190	<input type="checkbox"/> LCF 1453 ECT-G	9,340	<input type="checkbox"/> LVI 1453 ECT-G	10,440

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the cupboard).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cupboard or simmer oven for position B, on left hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1453
Other colour	<input type="checkbox"/> LOC 1453
Please specify.....	

Trims	Code
Brass	<input type="checkbox"/> LF 1453
Chrome	<input type="checkbox"/> LF 1453 B
Chrome matt	<input type="checkbox"/> LF 1453 M
Copper	<input type="checkbox"/> LF 1453 C
Brushed stainless steel	<input type="checkbox"/> LF 1453 BI
Nickel	<input type="checkbox"/> LF 1453 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /

Delivery Survey and costs (See p.1-3):

Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

			Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT			
	1 x 20L		1 x 55L		1 x 55L	<input type="checkbox"/> LG 1453 GE-D	8,970	<input type="checkbox"/> LCF 1453 GE-D	9,140		
	1 x 20L		1 x 55L		1 x 55L	<input type="checkbox"/> LG 1453 EE-D	9,120	<input type="checkbox"/> LCF 1453 EE-D	9,260	<input type="checkbox"/> LVI 1453 EE-D	10,350
	1 x 20L		1 x 49L		1 x 55L	<input type="checkbox"/> LG 1453 GCT-D	9,180	<input type="checkbox"/> LCF 1453 GCT-D	9,320		
	1 x 20L		1 x 49L		1 x 55L	<input type="checkbox"/> LG 1453 ECT-D	9,190	<input type="checkbox"/> LCF 1453 ECT-D	9,340	<input type="checkbox"/> LVI 1453 ECT-D	10,440

STEP 2. Select a single hob top option for position A, (to be fitted on the right hand side of the hob, over the cupboard).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cupboard or simmer oven for position B, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard	<input type="checkbox"/> NCL 001		1 x 84L	Simmer oven	<input type="checkbox"/> ETL 001		1 x 69L	Side Dual Function Electric Oven	<input type="checkbox"/> CTL 001	580
				<i>(included as standard - cannot be fitted under electric fryer or multi-cooker)</i>				<i>(cannot be fitted under electric fryer, multi-cooker or chargrill)</i>		

STEP 4. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1453
Other colour	<input type="checkbox"/> LOC 1453
Please specify.....	

Trims	Code
Brass	<input type="checkbox"/> LF 1453
Chrome	<input type="checkbox"/> LF 1453 B
Chrome matt	<input type="checkbox"/> LF 1453 M
Copper	<input type="checkbox"/> LF 1453 C
Brushed stainless steel	<input type="checkbox"/> LF 1453 BI
Nickel	<input type="checkbox"/> LF 1453 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /

Delivery Survey and costs (See p.1-3):

Total value:



Classic hob 3 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
 1 x 73L	 1 x 73L	<input type="checkbox"/> LG 1432 G	8,030	<input type="checkbox"/> LCF 1432 G	8,420		
 1 x 73L	 1 x 73L	<input type="checkbox"/> LG 1432 GE	8,070	<input type="checkbox"/> LCF 1432 GE	8,470		
 1 x 73L	 1 x 73L	<input type="checkbox"/> LG 1432 EE	8,110	<input type="checkbox"/> LCF 1432 EE	8,510	<input type="checkbox"/> LVI 1432 EE	9,490
 1 x 73L	 1 x 65L	<input type="checkbox"/> LG 1432 GCT	8,450	<input type="checkbox"/> LCF 1432 GCT	8,840		
 1 x 73L	 1 x 65L	<input type="checkbox"/> LG 1432 ECT	8,490	<input type="checkbox"/> LCF 1432 ECT	8,880	<input type="checkbox"/> LVI 1432 ECT	9,590

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 3 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 020 R	550	2 induction rings <i>(Can only be fitted next to electric hobs LVI)</i>	<input type="checkbox"/> LAE 020 I	1,250
2 x 4 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 024 R	550						

STEP 3. Select a single hob top option for position **B, (to be fitted on the right hand side of the hob).**

S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 024 R	550	2 induction rings <i>(Can only be fitted next to electric hobs LVI)</i>	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 010 UR	550	2 x 3 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 020 R	550			
			Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250			

STEP 4. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code	Trims	Code	Nature of gas	Code	Requested delivery date: / /
Black	<input type="checkbox"/> LBK 1402	Brass	<input type="checkbox"/> LF 1402	LPG Gas	<input type="checkbox"/> LPG	Delivery Survey and costs (See p.1-3):
Other colour	<input type="checkbox"/> LOC 1402	Chrome	<input type="checkbox"/> LF 1402 B	Natural Gas	<input type="checkbox"/> NG	
Please specify		Chrome matt	<input type="checkbox"/> LF 1402 M	Voltage	<input checked="" type="checkbox"/> 230 V	Total value:
		Copper	<input type="checkbox"/> LF 1402 C			
		Brushed stainless steel	<input type="checkbox"/> LF 1402 BI			
		Nickel	<input type="checkbox"/> LF 1402 N			



Classic hob 3 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 69L 1 x 73L	<input type="checkbox"/> LG 1532 G	8,890	<input type="checkbox"/> LCF 1532 G	9,070		
1 x 69L 1 x 73L	<input type="checkbox"/> LG 1532 E	8,930	<input type="checkbox"/> LCF 1532 E	9,110	<input type="checkbox"/> LVI 1532 E	9,600
1 x 69L 1 x 65L	<input type="checkbox"/> LG 1532 CT	9,290	<input type="checkbox"/> LCF 1532 CT	9,470	<input type="checkbox"/> LVI 1532 CT	9,700

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the oven).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	2 induction rings <i>(cannot be fitted next to a simmer plate)</i>	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550						

STEP 3. Select a single hob top option for position B, (to be fitted on the right hand side of the hob, over the cupboard).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 4. Select cupboard or simmer oven for position C, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L Side Dual Function Electric Oven CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 5. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1502
Other colour	<input type="checkbox"/> LOC 1502
Please specify.....	

Trims	Code
Brass	<input type="checkbox"/> LF 1502
Chrome	<input type="checkbox"/> LF 1502 B
Chrome matt	<input type="checkbox"/> LF 1502 M
Copper	<input type="checkbox"/> LF 1502 C
Brushed stainless steel	<input type="checkbox"/> LF 1502 BI
Nickel	<input type="checkbox"/> LF 1502 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
 1 x 55L	 1 x 55L	<input type="checkbox"/> LG 1852 G	10,540	<input type="checkbox"/> LCF 1852 G	10,840		
 1 x 55L	 1 x 55L	<input type="checkbox"/> LG 1852 GE	10,560	<input type="checkbox"/> LCF 1852 GE	10,870		
 1 x 55L	 1 x 55L	<input type="checkbox"/> LG 1852 EE	10,580	<input type="checkbox"/> LCF 1852 EE	10,890	<input type="checkbox"/> LVI 1852 EE	12,740
 1 x 55L	 1 x 49L	<input type="checkbox"/> LG 1852 GCT	10,620	<input type="checkbox"/> LCF 1852 GCT	10,930		
 1 x 55L	 1 x 49L	<input type="checkbox"/> LG 1852 ECT	10,640	<input type="checkbox"/> LCF 1852 ECT	10,950	<input type="checkbox"/> LVI 1852 ECT	12,840

STEP 2. Select a single hob top option for position **A**, (to be fitted on the left hand side of the hob, over the oven).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cupboard or simmer oven for position C, on left hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select a single hob top option for position B, (to be fitted on the right hand side of the hob, over the cupboard).

Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK 1,250	2 induction rings	<input type="checkbox"/> LAE 020 I 1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR 550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR 1,160		
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R 550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG 1,350		
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R 550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG 1,350		
		Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV 1,670		
		Pasta Boiler - Bain Marie 3.5 kW			

STEP 5. Select cupboard or simmer oven for position D, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 6. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1852
Other colour	<input type="checkbox"/> LOC 1852
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 1852
Chrome	<input type="checkbox"/> LF 1852 B
Chrome matt	<input type="checkbox"/> LF 1852 M
Copper	<input type="checkbox"/> LF 1852 C
Brushed stainless steel	<input type="checkbox"/> LF 1852 BI
Nickel	<input type="checkbox"/> LF 1852 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /

Delivery Survey and costs (See p.1-3):

Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

			Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 20L	1 x 55L	1 x 55L	<input type="checkbox"/> LG 1853 GE	11,780	<input type="checkbox"/> LCF 1853 GE	12,030		
1 x 20L	1 x 55L	1 x 55L	<input type="checkbox"/> LG 1853 EE	11,880	<input type="checkbox"/> LCF 1853 EE	12,130	<input type="checkbox"/> LVI 1853 EE	13,180
1 x 20L	1 x 49L	1 x 55L	<input type="checkbox"/> LG 1853 GCT	11,980	<input type="checkbox"/> LCF 1853 GCT	12,230		
1 x 20L	1 x 49L	1 x 55L	<input type="checkbox"/> LG 1853 ECT	12,080	<input type="checkbox"/> LCF 1853 ECT	12,330	<input type="checkbox"/> LVI 1853 ECT	13,280

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the cupboard).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cupboard or simmer oven for position C, on left hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select a single hob top option for position B, (to be fitted on the right hand side of the hob, over the cupboard).

Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK 1,250	2 induction rings	<input type="checkbox"/> LAE 020 I 1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR 550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR 1,160		
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R 550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG 1,350		
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R 550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG 1,350		
		Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV 1,670		
		Pasta Boiler - Bain Marie 3.5 kW			

STEP 5. Select cupboard or simmer oven for position D, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

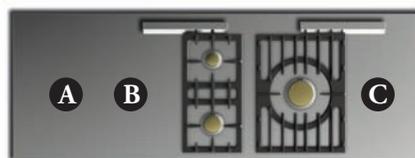
STEP 6. Select colour finish, trims, nature of gas and confirm requested delivery date an total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1853
Other colour	<input type="checkbox"/> LOC 1853
Please specify	

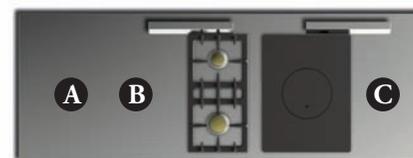
Trims	Code
Brass	<input type="checkbox"/> LF 1853
Chrome	<input type="checkbox"/> LF 1853 B
Chrome matt	<input type="checkbox"/> LF 1853 M
Copper	<input type="checkbox"/> LF 1853 C
Brushed stainless steel	<input type="checkbox"/> LF 1853 BI
Nickel	<input type="checkbox"/> LF 1853 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 3 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
	1 x 73L	<input type="checkbox"/> LG 1832 G-G	10,940	<input type="checkbox"/> LCF 1832 G-G	11,190		
	1 x 73L	<input type="checkbox"/> LG 1832 GE-G	11,360	<input type="checkbox"/> LCF 1832 GE-G	11,610		
	1 x 73L	<input type="checkbox"/> LG 1832 EE-G	11,550	<input type="checkbox"/> LCF 1832 EE-G	11,800	<input type="checkbox"/> LVI 1832 EE-G	12,360
	1 x 73L	<input type="checkbox"/> LG 1832 GCT-G	11,670	<input type="checkbox"/> LCF 1832 GCT-G	11,920		
	1 x 73L	<input type="checkbox"/> LG 1832 ECT-G	11,860	<input type="checkbox"/> LCF 1832 ECT-G	12,110	<input type="checkbox"/> LVI 1832 ECT-G	12,460

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the cupboard).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cupboard or simmer oven for position **D, on left hand side or optional Dual Function Electric Oven.**

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select a single hob top option for position **B, (to be fitted on the left hand side of the hob).**

S. Steel worktop LAA 010 N no charge

2 x 4 kW burner LAG 024 R 550
(Can only be fitted next to gas hobs LG and LCF)

2 induction rings LAE 020 I 1,250
(Can only be fitted next to induction hob LVI)

2 x 3 kW burner LAG 020 R 550
(Can only be fitted next to gas hobs LG and LCF)

STEP 5. Select a single hob top option for position **C, (to be fitted on the right hand side of the hob).**

S. Steel worktop LAA 010 N no charge

2 x 4 kW burner LAG 024 R 550
(Can only be fitted next to gas hobs LG and LCF)

2 induction rings LAE 020 I 1,250
(Can only be fitted next to induction hob LVI)

2 x 3 kW burner LAG 020 R 550
(Can only be fitted next to gas hobs LG and LCF)

Electric Plancha - 2.2 kW LAE 010 TPK 1,250

STEP 6. Select colour finish, trims, nature of gas and confirm requested delivery date an total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1800
Other colour	<input type="checkbox"/> LOC 1800
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 1800
Chrome	<input type="checkbox"/> LF 1800 B
Chrome matt	<input type="checkbox"/> LF 1800 M
Copper	<input type="checkbox"/> LF 1800 C
Brushed stainless steel	<input type="checkbox"/> LF 1800 BI
Nickel	<input type="checkbox"/> LF 1800 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /

Delivery Survey and costs (See p.1-3):

Total value:



Classic hob 3 burners
(LG)



Traditional hob 3 burners
(5kW burner under simmer plate)
(LCF)



Induction hob 3 rings
(LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
 1 x 73L	 1 x 73L	<input type="checkbox"/> LG 1832 G-D	10,940	<input type="checkbox"/> LCF 1832 G-D	11,190		
 1 x 73L	 1 x 73L	<input type="checkbox"/> LG 1832 GE-D	11,360	<input type="checkbox"/> LCF 1832 GE-D	11,610		
 1 x 73L	 1 x 73L	<input type="checkbox"/> LG 1832 EE-D	11,550	<input type="checkbox"/> LCF 1832 EE-D	11,800	<input type="checkbox"/> LVI 1832 EE-D	12,360
 1 x 73L	 1 x 65L	<input type="checkbox"/> LG 1832 GCT-D	11,670	<input type="checkbox"/> LCF 1832 GCT-D	11,920		
 1 x 73L	 1 x 65L	<input type="checkbox"/> LG 1832 ECT-D	11,860	<input type="checkbox"/> LCF 1832 ECT-D	12,110	<input type="checkbox"/> LVI 1832 ECT-D	12,460

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 024 R	550	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250 <i>(Can only be fitted next to induction hob LVI)</i>
			2 x 3 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 020 R	550			

STEP 3. Select a single hob top option for position B, (to be fitted on the right hand side of the hob).

- S. Steel worktop LAA 010 N no charge 2 x 4 kW burner LAG 024 R 550 2 induction rings LAE 020 I 1,250
(Can only be fitted next to gas hobs LG and LCF)
- 2 x 3 kW burner LAG 020 R 550 Electric Plancha - 2.2 kW LAE 010 TPK 1,250
(Can only be fitted next to gas hobs LG and LCF)

STEP 4. Select a single hob top option for position C, (to be fitted on the right hand side of the hob, over the cupboard).

- S. Steel worktop LAA 010 N no charge Electric Plancha - 2.2 kW LAE 010 TPK 1,250 2 induction rings LAE 020 I 1,250
- 1 x 5 kW burner LAG 010 UR 550 Electric Fryer - 6 L - 3 kW LAE 413 FR 1,160
- 2 x 3 kW burner LAG 020 R 550 Gas Chargrill - 4 kW LAG 010 CKG 1,350
- 2 x 4 kW burner LAG 024 R 550 Electric Chargrill - 2.5 kW LAE 010 CKG 1,350
- Multi cooker - Steamer LAE 010 CV 1,670
 Pasta Boiler - Bain Marie 3.5 kW

STEP 5. Select cupboard or simmer oven for position D, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

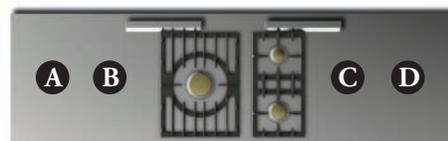
STEP 6. Select colour finish, trims, nature of gas and confirm requested delivery date an total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1800
Other colour	<input type="checkbox"/> LOC 1800
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 1800
Chrome	<input type="checkbox"/> LF 1800 B
Chrome matt	<input type="checkbox"/> LF 1800 M
Copper	<input type="checkbox"/> LF 1800 C
Brushed stainless steel	<input type="checkbox"/> LF 1800 BI
Nickel	<input type="checkbox"/> LF 1800 N

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 3 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
	1 x 73L	<input type="checkbox"/> LG 2232 G	13,520	<input type="checkbox"/> LCF 2232 G	13,770		
	1 x 73L	<input type="checkbox"/> LG 2232 GE	13,770	<input type="checkbox"/> LCF 2232 GE	14,020		
	1 x 73L	<input type="checkbox"/> LG 2232 EE	13,870	<input type="checkbox"/> LCF 2232 EE	14,120	<input type="checkbox"/> LVI 2232 EE-D	14,900
	1 x 73L	<input type="checkbox"/> LG 2232 GCT	13,980	<input type="checkbox"/> LCF 2232 GCT	14,220		
	1 x 73L	<input type="checkbox"/> LG 2232 ECT	14,070	<input type="checkbox"/> LCF 2232 ECT	14,320	<input type="checkbox"/> LVI 2232 ECT-D	15,100

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the cupboard).

Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK 1,250	Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV 1,670
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR 550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR 1,160	Pasta Boiler - Bain Marie 3.5 kW	
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R 550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG 1,350	2 induction rings	<input type="checkbox"/> LAE 020 I 1,250
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R 550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG 1,350		

STEP 3. Select cupboard or simmer oven for position E, on left hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L Simmer oven ETL 001 (included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L Side Dual Function Electric Oven CTL 001 580 (cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select a single hob top option for position B, (to be fitted on the left hand side of the hob).

S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 024 R	550	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250 <i>(Can only be fitted next to induction hob IVD)</i>
2 x 3 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 020 R	550						

STEP 5. Select a single hob top option for position C, (to be fitted on the right hand side of the hob).

S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 024 R	550	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250 <i>(Can only be fitted next to induction hob IVD)</i>
2 x 3 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 020 R	550						
			Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250			

STEP 6. Select a single hob top option for position D, (to be fitted on the right hand side of the hob, over the cupboard).

S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160	Pasta Boiler - Bain Marie 3.5 kW		
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			

STEP 7. Select cupboard or simmer oven for position F, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard	<input type="checkbox"/> NCL 001		1 x 84L	Simmer oven	<input type="checkbox"/> ETL 001		1 x 69L	Side Dual Function Electric Oven	<input type="checkbox"/> CTL 001	580
				<i>(included as standard - cannot be fitted under electric fryer or multi-cooker)</i>				<i>(cannot be fitted under electric fryer, multi-cooker or chargrill)</i>		

STEP 8. Select colour finish, trims, nature of gas and confirm requested delivery date an total value.

<table border="0"> <tr> <th>Colours</th> <th>Code</th> </tr> <tr> <td>Black</td> <td><input type="checkbox"/> LBK 2232</td> </tr> <tr> <td>Other colour</td> <td><input type="checkbox"/> LOC 2232</td> </tr> <tr> <td colspan="2">Please specify</td> </tr> </table>	Colours	Code	Black	<input type="checkbox"/> LBK 2232	Other colour	<input type="checkbox"/> LOC 2232	Please specify		<table border="0"> <tr> <th>Trims</th> <th>Code</th> </tr> <tr> <td>Brass</td> <td><input type="checkbox"/> LF 2232</td> </tr> <tr> <td>Chrome</td> <td><input type="checkbox"/> LF 2232 B</td> </tr> <tr> <td>Chrome matt</td> <td><input type="checkbox"/> LF 2232 M</td> </tr> <tr> <td>Copper</td> <td><input type="checkbox"/> LF 2232 C</td> </tr> <tr> <td>Brushed stainless steel</td> <td><input type="checkbox"/> LF 2232 BI</td> </tr> <tr> <td>Nickel</td> <td><input type="checkbox"/> LF 2232 N</td> </tr> </table>	Trims	Code	Brass	<input type="checkbox"/> LF 2232	Chrome	<input type="checkbox"/> LF 2232 B	Chrome matt	<input type="checkbox"/> LF 2232 M	Copper	<input type="checkbox"/> LF 2232 C	Brushed stainless steel	<input type="checkbox"/> LF 2232 BI	Nickel	<input type="checkbox"/> LF 2232 N	<table border="0"> <tr> <th>Nature of gas</th> <th>Code</th> </tr> <tr> <td>LPG Gas</td> <td><input type="checkbox"/> LPG</td> </tr> <tr> <td>Natural Gas</td> <td><input type="checkbox"/> NG</td> </tr> <tr> <td>Voltage</td> <td><input checked="" type="checkbox"/> 230 V</td> </tr> </table>	Nature of gas	Code	LPG Gas	<input type="checkbox"/> LPG	Natural Gas	<input type="checkbox"/> NG	Voltage	<input checked="" type="checkbox"/> 230 V	<table border="1"> <tr> <td>Requested delivery date: / /</td> </tr> <tr> <td>Delivery Survey and costs (See p.1-3):</td> </tr> <tr> <td>Total value:</td> </tr> </table>	Requested delivery date: / /	Delivery Survey and costs (See p.1-3):	Total value:
Colours	Code																																			
Black	<input type="checkbox"/> LBK 2232																																			
Other colour	<input type="checkbox"/> LOC 2232																																			
Please specify																																				
Trims	Code																																			
Brass	<input type="checkbox"/> LF 2232																																			
Chrome	<input type="checkbox"/> LF 2232 B																																			
Chrome matt	<input type="checkbox"/> LF 2232 M																																			
Copper	<input type="checkbox"/> LF 2232 C																																			
Brushed stainless steel	<input type="checkbox"/> LF 2232 BI																																			
Nickel	<input type="checkbox"/> LF 2232 N																																			
Nature of gas	Code																																			
LPG Gas	<input type="checkbox"/> LPG																																			
Natural Gas	<input type="checkbox"/> NG																																			
Voltage	<input checked="" type="checkbox"/> 230 V																																			
Requested delivery date: / /																																				
Delivery Survey and costs (See p.1-3):																																				
Total value:																																				



LACANCHE *Modern* RANGE COOKERS

Lacanche Macon in Mist Grey enamel with Brushed Steel trim
Kitchen Furniture by The Main Company www.themaincompany.co.uk



Classic hob 3 burners (LMG)



Classic hob 4 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 73L	<input type="checkbox"/> LMG 731 G	3,460	<input type="checkbox"/> LMG 741 G	3,590	<input type="checkbox"/> LMCF 731 G	3,690		
1 x 73L	<input type="checkbox"/> LMG 731 E	3,500	<input type="checkbox"/> LMG 741 E	3,630	<input type="checkbox"/> LMCF 731 E	3,730	<input type="checkbox"/> LMVI 731 E	5,070
1 x 65L	<input type="checkbox"/> LMG 731 CT	3,880	<input type="checkbox"/> LMG 741 CT	3,900	<input type="checkbox"/> LMCF 731 CT	4,100	<input type="checkbox"/> LMVI 731 CT	5,370

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 701
Other colour	<input type="checkbox"/> LOC 701
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 701 B
Brushed stainless steel	<input type="checkbox"/> LM 701 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /

Delivery Survey and costs (See p.1-3):

Total value:



Classic hob 6 burners (LMG)



Induction hob 6 rings (LMVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 55L	1 x 69L	<input type="checkbox"/> LMG 962 GCT-D	4,480		
1 x 55L	1 x 69L	<input type="checkbox"/> LMG 962 ECT-D	4,530	<input type="checkbox"/> LMVI 962 ECT-D	5,150

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 902
Other colour	<input type="checkbox"/> LOC 902
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 902 B
Brushed stainless steel	<input type="checkbox"/> LM 902 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 6 burners (LMG)



Induction hob 6 rings (LMVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
 1 x 69L	 1 x 55L	<input type="checkbox"/> LMG 962 GCT-G	4,480		
 1 x 69L	 1 x 55L	<input type="checkbox"/> LMG 962 ECT-G	4,530	<input type="checkbox"/> LMVI 962 ECT-G	5,150

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 902
Other colour	<input type="checkbox"/> LOC 902
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 902 B
Brushed stainless steel	<input type="checkbox"/> LM 902 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
 1 x 55L	 1 x 55L	<input type="checkbox"/> LMG 1052 G	4,070	<input type="checkbox"/> LMCF 1052 G	4,240		
 1 x 55L	 1 x 55L	<input type="checkbox"/> LMG 1052 GE	4,090	<input type="checkbox"/> LMCF 1052 GE	4,260		
 1 x 55L	 1 x 55L	<input type="checkbox"/> LMG 1052 EE	4,110	<input type="checkbox"/> LMCF 1052 EE	4,280	<input type="checkbox"/> LMVI 1052 EE	5,530
 1 x 55L	 1 x 49L	<input type="checkbox"/> LMG 1052 GCT	4,150	<input type="checkbox"/> LMCF 1052 GCT	4,320		
 1 x 55L	 1 x 49L	<input type="checkbox"/> LMG 1052 ECT	4,190	<input type="checkbox"/> LMCF 1052 ECT	4,360	<input type="checkbox"/> LMVI 1052 ECT	5,580

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1052
Other colour	<input type="checkbox"/> LOC 1052
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 1052 B
Brushed stainless steel	<input type="checkbox"/> LM 1052 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.

			Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
 1 x 20L	 1 x 55L	 1 x 55L	<input type="checkbox"/> LMG 1053 GE	4,510	<input type="checkbox"/> LMCF 1053 GE	4,670		
 1 x 20L	 1 x 55L	 1 x 55L	<input type="checkbox"/> LMG 1053 EE	4,520	<input type="checkbox"/> LMCF 1053 EE	4,780	<input type="checkbox"/> LMVI 1053 EE	5,830
 1 x 20L	 1 x 49L	 1 x 55L	<input type="checkbox"/> LMG 1053 GCT	4,700	<input type="checkbox"/> LMCF 1053 GCT	4,870		
 1 x 20L	 1 x 49L	 1 x 55L	<input type="checkbox"/> LMG 1053 ECT	4,740	<input type="checkbox"/> LMCF 1053 ECT	4,900	<input type="checkbox"/> LMVI 1053 ECT	5,890

STEP 2. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1053
Other colour	<input type="checkbox"/> LOC 1053
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 1053 B
Brushed stainless steel	<input type="checkbox"/> LM 1053 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
 1 x 73L	<input type="checkbox"/> LMG 1051 G-G	5,160	<input type="checkbox"/> LMCF 1051 G-G	5,420		
 1 x 73L	<input type="checkbox"/> LMG 1051 E-G	5,200	<input type="checkbox"/> LMCF 1051 E-G	5,460	<input type="checkbox"/> LMVI 1051 E-G	6,200
 1 x 65L	<input type="checkbox"/> LMG 1051 CT-G	5,470	<input type="checkbox"/> LMCF 1051 CT-G	5,730	<input type="checkbox"/> LMVI 1051 CT-G	6,300

STEP 2. Select cupboard or simmer oven for position **A, on left hand side.**

Neutral cupboard

NCL 001



1 x 84L

Simmer oven ETL 001

(fitted as standard on the Volnay range)

STEP 3. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1051
Other colour	<input type="checkbox"/> LOC 1051
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 1051 B
Brushed stainless steel	<input type="checkbox"/> LM 1051 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
 1 x 73L	<input type="checkbox"/> LMG 1051 G-D	5,160	<input type="checkbox"/> LMCF 1051 G-D	5,420		
 1 x 73L	<input type="checkbox"/> LMG 1051 E-D	5,200	<input type="checkbox"/> LMCF 1051 E-D	5,460	<input type="checkbox"/> LMVI 1051 E-D	6,200
 1 x 65L	<input type="checkbox"/> LMG 1051 CTD	5,470	<input type="checkbox"/> LMCF 1051 CTD	5,730	<input type="checkbox"/> LMVI 1051 CTD	6,300

STEP 2. Select cupboard or simmer oven for position **A, on right hand side.**

Neutral cupboard

NCL 001



1 x 84L Simmer oven ETL 001
(fitted as standard on the Vougeot range)

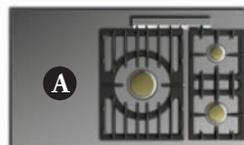
STEP 3. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1051
Other colour	<input type="checkbox"/> LOC 1051
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 1051 B
Brushed stainless steel	<input type="checkbox"/> LM 1051 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 3 burners (LMG)



Classic hob 4 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
1 x 69L	<input type="checkbox"/> LMG 1132 G-G	6,260	<input type="checkbox"/> LMG 1142 G-G	6,390	<input type="checkbox"/> LMCF 1132 G-G	6,520		
1 x 73L	<input type="checkbox"/> LMG 1132 E-G	6,370	<input type="checkbox"/> LMG 1142 E-G	6,530	<input type="checkbox"/> LMCF 1132 E-G	6,650	<input type="checkbox"/> LMVI 1132 E-G	7,080
1 x 69L	<input type="checkbox"/> LMG 1132 CT-G	6,640	<input type="checkbox"/> LMG 1142 CT-G	6,740	<input type="checkbox"/> LMCF 1132 CT-G	6,840	<input type="checkbox"/> LMVI 1132 CT-G	7,420

STEP 2. Select a single hob top option for position **A, (to be fitted on the left hand side of the hob).**

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	2 induction rings <i>(cannot be fitted next to a simmer plate)</i>	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550						

STEP 3. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1102
Other colour	<input type="checkbox"/> LOC 1102
Please specify	

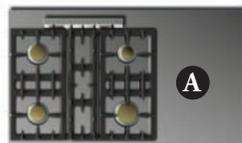
Trims	Code
Chrome	<input type="checkbox"/> LM 1102 B
Brushed stainless steel	<input type="checkbox"/> LM 1102 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 3 burners (LMG)



Classic hob 4 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
1 x 73L	1 x 69L	<input type="checkbox"/> LMG 1132 G-D 6,260	<input type="checkbox"/> LMG 1142 G-D 6,390	<input type="checkbox"/> LMCF 1132 G-D 6,520				
1 x 73L	1 x 69L	<input type="checkbox"/> LMG 1132 E-D 6,370	<input type="checkbox"/> LMG 1142 E-D 6,530	<input type="checkbox"/> LMCF 1132 E-D 6,650	<input type="checkbox"/> LMVI 1132 E-D 7,080			
1 x 65L	1 x 69L	<input type="checkbox"/> LMG 1132 CTD 6,740	<input type="checkbox"/> LMG 1142 CTD 6,840	<input type="checkbox"/> LMCF 1132 CTD 6,840	<input type="checkbox"/> LMVI 1132 CTD 7,420			

STEP 2. Select a single hob top option for position **A, (to be fitted on the right hand side of the hob).**

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	2 induction rings <i>(cannot be fitted next to a simmer plate)</i>	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550						

STEP 3. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1102
Other colour	<input type="checkbox"/> LOC 1102
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 1102 B
Brushed stainless steel	<input type="checkbox"/> LM 1102 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	
	1 x 55L		1 x 55L	<input type="checkbox"/> LMG 1452 G-G	8,200	<input type="checkbox"/> LMCF 1452 G-G	8,530	
	1 x 55L		1 x 55L	<input type="checkbox"/> LMG 1452 GE-G	8,220	<input type="checkbox"/> LMCF 1452 GE-G	8,550	
	1 x 55L		1 x 55L	<input type="checkbox"/> LMG 1452 EE-G	8,240	<input type="checkbox"/> LMCF 1452 EE-G	<input type="checkbox"/> LMVI 1452 EE-G 9,600	
	1 x 55L		1 x 49L	<input type="checkbox"/> LMG 1452 GCT-G	8,280	<input type="checkbox"/> LMCF 1452 GCT-G	8,600	
	1 x 55L		1 x 49L	<input type="checkbox"/> LMG 1452 ECT-G	8,300	<input type="checkbox"/> LMCF 1452 ECT-G	8,630	<input type="checkbox"/> LMVI 1452 ECT-G 9,630

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the cupboard).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	<input type="checkbox"/> LAE 010 CV	1,670			

STEP 3. Select cupboard or simmer oven for position **B, on left hand side or optional Dual Function Electric Oven.**

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1452
Other colour	<input type="checkbox"/> LOC 1452
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 1452 B
Brushed stainless steel	<input type="checkbox"/> LM 1452 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT		
	1 x 55L		1 x 55L	<input type="checkbox"/> LMG 1452 G-D	8,200	<input type="checkbox"/> LMCF 1452 G-D	8,530		
	1 x 55L		1 x 55L	<input type="checkbox"/> LMG 1452 GE-D	8,220	<input type="checkbox"/> LMCF 1452 GE-D	8,550		
	1 x 55L		1 x 55L	<input type="checkbox"/> LMG 1452 EE-D	8,240	<input type="checkbox"/> LMCF 1452 EE-D	8,570	<input type="checkbox"/> LMVI 1452 EE-D	9,600
	1 x 55L		1 x 49L	<input type="checkbox"/> LMG 1452 GCT-D	8,280	<input type="checkbox"/> LMCF 1452 GCT-D	8,600		
	1 x 55L		1 x 49L	<input type="checkbox"/> LMG 1452 ECT-D	8,300	<input type="checkbox"/> LMCF 1452 ECT-D	8,630	<input type="checkbox"/> LMVI 1452 ECT-D	9,630

STEP 2. Select a single hob top option for position A, (to be fitted on the right hand side of the hob, over the cupboard).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	<input type="checkbox"/> LAE 010 CV	1,670			

STEP 3. Select cupboard or simmer oven for position **B, on right hand side or optional Dual Function Electric Oven.**

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1452
Other colour	<input type="checkbox"/> LOC 1452
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 1452 B
Brushed stainless steel	<input type="checkbox"/> LM 1452 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

			Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 55L	1 x 20L	1 x 55L	<input type="checkbox"/> LMG 1453 GE-G	8,720	<input type="checkbox"/> LMCF 1453 GE-G	8,890		
1 x 55L	1 x 20L	1 x 55L	<input type="checkbox"/> LMG 1453 EE-G	8,870	<input type="checkbox"/> LMCF 1453 EE-G	9,010	<input type="checkbox"/> LMVI 1453 EE-G	10,100
1 x 55L	1 x 20L	1 x 49L	<input type="checkbox"/> LMG 1453 GCT-G	8,930	<input type="checkbox"/> LMCF 1453 GCT-G	9,070		
1 x 55L	1 x 20L	1 x 49L	<input type="checkbox"/> LMG 1453 ECT-G	8,940	<input type="checkbox"/> LMCF 1453 ECT-G	9,090	<input type="checkbox"/> LMVI 1453 ECT-G	10,190

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the cupboard).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cupboard or simmer oven for position B, on left hand side or optional Dual Function Electric Oven.

Neutral cupboard	<input type="checkbox"/> NCL 001	1 x 84L	Simmer oven <input type="checkbox"/> ETL 001 (included as standard - cannot be fitted under electric fryer or multi-cooker)	1 x 69L	Side Dual Function Electric Oven <input type="checkbox"/> CTL 001 (cannot be fitted under electric fryer, multi-cooker or chargrill)	580
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STEP 4. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1453
Other colour	<input type="checkbox"/> LOC 1453
Please specify.....	

Trims	Code
Chrome	<input type="checkbox"/> LM 1453 B
Brushed stainless steel	<input type="checkbox"/> LM 1453 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /

Delivery Survey and costs (See p.1-3):

Total value:



Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.

			Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT		
1 x 20L	1 x 55L	1 x 55L	<input type="checkbox"/> LMG 1453 GE-D	8,720	<input type="checkbox"/> LMCF 1453 GE-D	8,890		
1 x 20L	1 x 55L	1 x 55L	<input type="checkbox"/> LMG 1453 EE-D	8,870	<input type="checkbox"/> LMCF 1453 EE-D	9,010	<input type="checkbox"/> LMVI 1453 EE-D	10,100
1 x 20L	1 x 49L	1 x 55L	<input type="checkbox"/> LMG 1453 GCT-D	8,930	<input type="checkbox"/> LMCF 1453 GCT-D	9,070		
1 x 20L	1 x 49L	1 x 55L	<input type="checkbox"/> LMG 1453 ECT-D	8,940	<input type="checkbox"/> LMCF 1453 ECT-D	9,090	<input type="checkbox"/> LMVI 1453 ECT-D	10,190

STEP 2. Select a single hob top option for position A, (to be fitted on the right hand side of the hob, over the cupboard).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cupboard or simmer oven for position B, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L Simmer oven ETL 001 (included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L Side Dual Function Electric Oven CTL 001 (cannot be fitted under electric fryer, multi-cooker or chargrill) 580

STEP 4. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1453
Other colour	<input type="checkbox"/> LOC 1453
Please specify.....	

Trims	Code
Chrome	<input type="checkbox"/> LM 1453 B
Brushed stainless steel	<input type="checkbox"/> LM 1453 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /

Delivery Survey and costs (See p.1-3):

Total value:



Classic hob 3 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT		
	1 x 73L		1 x 73L	<input type="checkbox"/> LMG 1432 G	7,810	<input type="checkbox"/> LMCF 1432 G	8,180		
	1 x 73L		1 x 73L	<input type="checkbox"/> LMG 1432 GE	7,850	<input type="checkbox"/> LMCF 1432 GE	8,220		
	1 x 73L		1 x 73L	<input type="checkbox"/> LMG 1432 EE	7,890	<input type="checkbox"/> LMCF 1432 EE	8,260	<input type="checkbox"/> LMVI 1432 EE	9,230
	1 x 73L		1 x 65L	<input type="checkbox"/> LMG 1432 GCT	8,210	<input type="checkbox"/> LMCF 1432 GCT	8,580		
	1 x 73L		1 x 65L	<input type="checkbox"/> LMG 1432 ECT	8,250	<input type="checkbox"/> LMCF 1432 ECT	8,620	<input type="checkbox"/> LMVI 1432 ECT	9,290

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 3 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 020 R	550	2 induction rings <i>(Can only be fitted next to electric hobs LVI)</i>	<input type="checkbox"/> LAE 020 I	1,250
2 x 4 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 024 R	550						

STEP 3. Select a single hob top option for position B, (to be fitted on the right hand side of the hob).

S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 024 R	550	2 induction rings <i>(Can only be fitted next to electric hobs LVI)</i>	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 010 UR	550	2 x 3 kW burner <i>(Can only be fitted next to gas hobs LG and LCF)</i>	<input type="checkbox"/> LAG 020 R	550			
			Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250			

STEP 4. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1402
Other colour	<input type="checkbox"/> LOC 1402
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 1402 B
Brushed stainless steel	<input type="checkbox"/> LM 1402 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 3 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

STEP 1. Select main hob top and oven.

	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 69L	1 x 73L	<input type="checkbox"/> LMG 1532 G	8,700	<input type="checkbox"/> LMCF 1532 G	8,870	
1 x 69L	1 x 73L	<input type="checkbox"/> LMG 1532 E	8,740	<input type="checkbox"/> LMCF 1532 E	8,910	<input type="checkbox"/> LMVI 1532 E 9,400
1 x 69L	1 x 65L	<input type="checkbox"/> LMG 1532 CT	9,100	<input type="checkbox"/> LMCF 1532 CT	9,270	<input type="checkbox"/> LMVI 1532 CT 9,500

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the oven).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	2 induction rings <i>(cannot be fitted next to a simmer plate)</i>	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550						

STEP 3. Select a single hob top option for position B, (to be fitted on the right hand side of the hob, over the cupboard).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 4. Select cupboard or simmer oven for position C, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 5. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1502
Other colour	<input type="checkbox"/> LOC 1502
Please specify.....	

Trims	Code
Chrome	<input type="checkbox"/> LM 1502 B
Brushed stainless steel	<input type="checkbox"/> LM 1502 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.

		Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
1 x 55L	1 x 55L	<input type="checkbox"/> LMG 1852 G	10,280	<input type="checkbox"/> LMCF 1852 G	10,580		
1 x 55L	1 x 55L	<input type="checkbox"/> LMG 1852 GE	10,300	<input type="checkbox"/> LMCF 1852 GE	10,610		
1 x 55L	1 x 55L	<input type="checkbox"/> LMG 1852 EE	10,320	<input type="checkbox"/> LMCF 1852 EE	10,630	<input type="checkbox"/> LMVI 1852 EE	12,240
1 x 55L	1 x 49L	<input type="checkbox"/> LMG 1852 GCT	10,360	<input type="checkbox"/> LMCF 1852 GCT	10,670		
1 x 55L	1 x 49L	<input type="checkbox"/> LMG 1852 ECT	10,380	<input type="checkbox"/> LMCF 1852 ECT	10,690	<input type="checkbox"/> LMVI 1852 ECT	12,340

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the oven).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cupboard or simmer oven for position C, on left hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select a single hob top option for position B, (to be fitted on the right hand side of the hob, over the cupboard).

Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK 1,250	2 induction rings	<input type="checkbox"/> LAE 020 I 1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR 550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR 1,160		
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R 550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG 1,350		
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R 550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG 1,350		
		Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV 1,670		
		Pasta Boiler - Bain Marie 3.5 kW			

STEP 5. Select cupboard or simmer oven for position D, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 6. Select colour finish, trims, nature of gas and confirm requested delivery date and total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1852
Other colour	<input type="checkbox"/> LOC 1852
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 1852 B
Brushed stainless steel	<input type="checkbox"/> LM 1852 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /

Delivery Survey and costs (See p.1-3):

Total value:



Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.

			Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT			
	1 x 20L		1 x 55L		1 x 55L	<input type="checkbox"/> LMG 1853 GE	11,540	<input type="checkbox"/> LMCF 1853 GE	11,790		
	1 x 20L		1 x 55L		1 x 55L	<input type="checkbox"/> LMG 1853 EE	11,640	<input type="checkbox"/> LMCF 1853 EE	11,890	<input type="checkbox"/> LMVI 1853 EE	12,940
	1 x 20L		1 x 49L		1 x 55L	<input type="checkbox"/> LMG 1853 GCT	11,740	<input type="checkbox"/> LMCF 1853 GCT	11,990		
	1 x 20L		1 x 49L		1 x 55L	<input type="checkbox"/> LMG 1853 ECT	11,840	<input type="checkbox"/> LMCF 1853 ECT	12,090	<input type="checkbox"/> LMVI 1853 ECT	13,040

STEP 2. Select a single hob top option for position **A**, (to be fitted on the left hand side of the hob, over the cupboard).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cupboard or simmer oven for position C, on left hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 4. Select a single hob top option for position B, (to be fitted on the right hand side of the hob, over the cupboard).

	Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price £ Inc VAT
S. Steel worktop	<input type="checkbox"/> LAA 010 N	no charge	Electric Plancha - 2.2 kW	<input type="checkbox"/> LAE 010 TPK	1,250	2 induction rings	<input type="checkbox"/> LAE 020 I	1,250
1 x 5 kW burner	<input type="checkbox"/> LAG 010 UR	550	Electric Fryer - 6 L - 3 kW	<input type="checkbox"/> LAE 413 FR	1,160			
2 x 3 kW burner	<input type="checkbox"/> LAG 020 R	550	Gas Chargrill - 4 kW	<input type="checkbox"/> LAG 010 CKG	1,350			
2 x 4 kW burner	<input type="checkbox"/> LAG 024 R	550	Electric Chargrill - 2.5 kW	<input type="checkbox"/> LAE 010 CKG	1,350			
			Multi cooker - Steamer	<input type="checkbox"/> LAE 010 CV	1,670			
			Pasta Boiler - Bain Marie 3.5 kW					

STEP 5. Select cupboard or simmer oven for position D, on right hand side or optional Dual Function Electric Oven.

Neutral cupboard NCL 001



1 x 84L

Simmer oven ETL 001
(included as standard - cannot be fitted under electric fryer or multi-cooker)



1 x 69L

Side Dual Function Electric Oven
 CTL 001 580
(cannot be fitted under electric fryer, multi-cooker or chargrill)

STEP 6. Select colour finish, trims, nature of gas and confirm requested delivery date an total value.

Colours	Code
Black	<input type="checkbox"/> LBK 1853
Other colour	<input type="checkbox"/> LOC 1853
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 1853 B
Brushed stainless steel	<input type="checkbox"/> LM 1853 BI

Nature of gas	Code
LPG Gas	<input type="checkbox"/> LPG
Natural Gas	<input type="checkbox"/> NG
Voltage	<input checked="" type="checkbox"/> 230 V

Requested delivery date: / /
Delivery Survey and costs (See p.1-3):
Total value:



LACANCHE ACCESSORIES



For grilling and roasting meats and fish, nothing comes close to the convenience and performance of the salamander. This is also true for the browning of gratins or desserts: the salamander is second to none for turning out perfect 'crèmes brûlées', topped with the traditional caramelised sugar crust. The electric revolving spit makes grilling and roasting in the genuine French tradition a breeze. The salamander is wall-mounted. It is available in stainless steel, black or in a choice of enamelled colours.

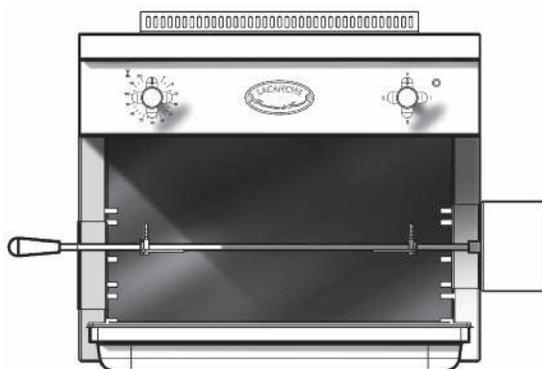
- Salamander electric grill with wall-mounting bracket.
- Nominal power: 3 kW. Power supply: 230/240 V.
- Integrated timer (0 -120 minutes).
- Power supply cable included (without plug).
- Wall-mounting bracket included.
- Adjustable rack (4 different heights) for 1/1 'Gastronorm', sized dishes.
- A 60 mm deep 1/1 'Gastronorm' pan and a grill insert are supplied with the salamander.

- Dimensions (mm): W550 x H 475 x D 500.
- Choose colour and trim

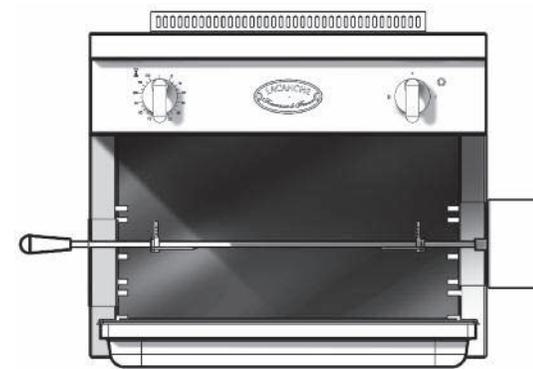
Includes Rotisserie:

- Revolving spit with rack-mounted stand.
- The electric spit is supplied with standard power cable and plug.
- Supplied with adjustable forks for securing joints in place.

Classic



Modern



Classic Wall Mounted Salamander Grill & Rotisserie

Code	Guide Price £ Inc VAT
Classic Salamander Rotisserie <input type="checkbox"/> LSE 610 TB	1,870

Please specify Colour and Trim

Colours	Code
Black	<input type="checkbox"/> LBK 610
Other colour	<input type="checkbox"/> LOC 610
Please specify	

Trims	Code
Brass	<input type="checkbox"/> LF 610
Chrome	<input type="checkbox"/> LF 610 B
Chrome matt	<input type="checkbox"/> LF 610 M
Copper	<input type="checkbox"/> LF 610 C
Brushed stainless steel	<input type="checkbox"/> LF 610 BI
Nickel	<input type="checkbox"/> LF 610 N

Modern Wall Mounted Salamander Grill & Rotisserie

Code	Guide Price £ Inc VAT
Modern Salamander Rotisserie <input type="checkbox"/> LMSE 610 TB	1,830

Please specify Colour and Trim

Colours	Code
Stainless steel	<input type="checkbox"/> LBS 610
Other colour	<input type="checkbox"/> LOC 610
Please specify	

Trims	Code
Chrome	<input type="checkbox"/> LM 610 B
Brushed stainless steel	<input type="checkbox"/> LM 610 BI



TRIVET.

To go above 1.5 kW, 3 kW and 4 kW burners to allow the use of small pans.

Ref: LRG £ 26



RIDGED GRIDDLE PLATE.

Enamelled cast iron ridged griddle plate which sits over two burner pan stand set; it is perfect for searing and then cooking through meats with the minimum of added fats. The optimal heat for searing or cooking through can be obtained simultaneously on both ends of the plate by adjusting each of the two burners accordingly.
Dimensions: 510 x 260 mm.

Ref: GR2 £ 210



SIMMER PLATE.

This enamelled cast iron plate sits over a pair of gas burners in place of the pan support. It provides a gentle, constant heat that can be easily adjusted by changing the pan's position. Ideally suited for sauces and for keeping cooked food warm.
Dimensions: 510 x 260 mm.

Ref: PCF £ 200



SMOOTH GRIDDLE PLATE.

Enamelled cast iron plate which sits over two burner set pan stand; it is ideal for English breakfasts, fried eggs, Welsh cakes etc. By adjusting each of the two burners, it is easy to fine-tune the heat of this sizeable plate.
Dimensions: 500 x 210 mm.

Ref: GSL £ 230



END-GRAIN CHOPPING BOARD.

This board fits over the Multi cooker when not in use.

Ref: TPB £ 250



TRADITIONAL HOB COVER.

Stainless steel cover for Traditional hob when not in use.

Ref: LCPCF £ 130



WOK RING.

For supporting cookware with spherical bases. This accessory made of enamelled cast iron, supports wok bowl or similar utensils. It can sit over all gas burners (classic and traditional hobs).

Ref: WOKL £ 78



GRIDDLE SCRAPER.

Supplied with smooth scraping blades and ridged scraping blades (to match griddle plates).

Ref: RAC £ 50



MULTI COOKER ACCESSORIES.

Additional steamer trays, pasta baskets and bain marie containers for the Multi Cooker are available in large, medium and small sizes. They may be used in various combinations. (shown in Diagram A on right):



Dimensions are as follows:

- Large : 354 x 325 mm - H 100 - Cap: 8.7 Litres
- Medium : 325 x 176 mm - H 100 - Cap: 3.7 Litres
- Small : 176 x 162 mm - H 100 - Cap: 1.7 Litres

PERFORATED GASTRO CONTAINERS WITH LID.

(for Multi Cooker - steaming)
These are for use in steaming food. They are available in two sizes and can be used in two combinations below:



Large Ref:	BPGN 2/3	£ 150
Medium Ref:	BPGN 1/3	£ 100

GASTRO CONTAINERS WITH LID.

(for Multi Cooker-Bain Marie)
These are used as Bain Marie. Choose a combination to suit your requirements from below:



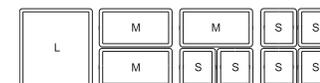
Large Ref:	23-GN 2/3	£ 90
Medium Ref:	23-GN 1/3	£ 80
Small Ref:	23-GN 1/6	£ 60

Diagram A

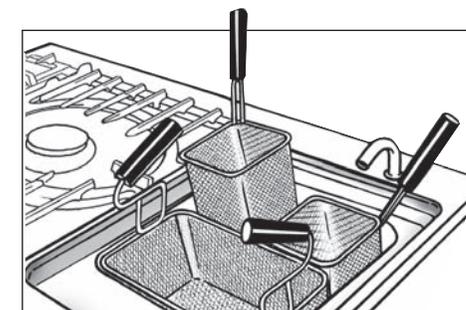


PASTA BASKETS.

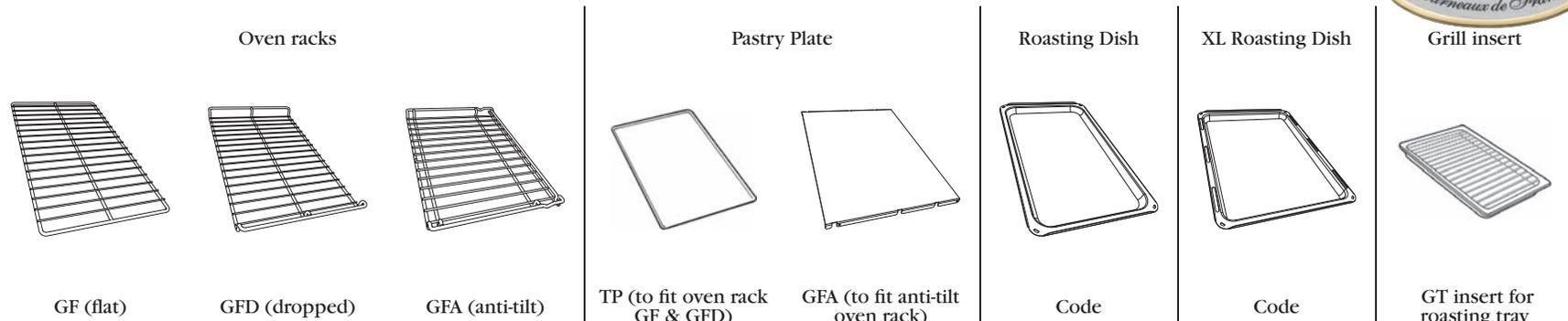
(for Multi Cooker - pasta boiling)
These permit vegetables and pasta to be cooked in the multi cooker. Easy to handle, these perforated baskets allow water to drain. They are available in three sizes, allowing for four different combinations below:



Large Ref:	23 LPP 1	£ 250
Medium Ref:	23 LPP 2	£ 230
Small Ref:	23 LPP 4	£ 150



OVEN ACCESSORIES



	GF (flat)		GFD (dropped)		GFA (anti-tilt)		TP (to fit oven rack GF & GFD)		GFA (to fit anti-tilt oven rack)		Code		Code		GT insert for roasting tray	
	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price
Oven 49L & 55L																
Beaune-Bussy	GF040	£33	GFD400	£35	GFA400	£35	TP036	£26	TP350	£30	PLF400	£70	-	-	GT1	£20
Cluny-Macon	GF040	£33	GFD400	£31	GFA400	£35	TP036	£26	TP350	£30	PLF400	£70	-	-	GT1	£20
Charlieu-Chablis	GF040	£33	GFD400	£35	GFA400	£35	TP036	£26	TP350	£30	PLF400	£70	-	-	GT1	£20
Chaussin-Chemin	GF040	£33	GFD400	£35	GFA400	£35	TP036	£26	TP350	£30	PLF400	£70	-	-	GT1	£20
Flavigny-Avalon	GF040	£33	GFD400	£35	GFA400	£35	TP036	£26	TP350	£30	PLF400	£70	-	-	GT1	£20
Oven 73L & 65L																
Cormatin-Rully	GFI530	£39	GFD530	£40	GFA530	£38	TP530	£37	TP490	£36	PLF530	£145	PXL530	£160	GT2	£30
Vougeot-Volnay	GFI530	£39	GFD530	£40	GFA530	£38	TP530	£37	TP490	£36	PLF530	£145	PXL530	£160	GT2	£30
Saulieu-Savigny	GFI530	£39	GFD530	£40	GFA530	£38	TP530	£37	TP490	£36	PLF530	£145	PXL530	£160	GT2	£30
Chalonnais	GFI530	£39	GFD530	£40	GFA530	£38	TP530	£37	TP490	£36	PLF530	£145	PXL530	£160	GT2	£30
Citeaux	GFI530	£39	GFD530	£40	GFA530	£38	TP530	£37	TP490	£36	PLF530	£145	PXL530	£160	GT2	£30
Bligny-Belmont	GFI530	£39	GFD530	£40	GFA530	£38	TP530	£37	TP490	£36	PLF530	£145	PXL530	£160	GT2	£30
Vezelay	GFI530	£39	GFD530	£40	GFA530	£38	TP530	£37	TP490	£36	PLF530	£145	PXL530	£160	GT2	£30
Vertical Oven 69L																
Saulieu-Savigny	GF325	£36	-	-	-	-	TP285	£31	-	-	PLF325	£70	-	-	GT3	£29
Citeaux	GF325	£36	-	-	-	-	TP285	£31	-	-	PLF325	£70	-	-	GT3	£29
Beaune-Bussy	GF325	£36	-	-	-	-	TP285	£31	-	-	PLF325	£70	-	-	GT3	£29
Vertical Oven 49L Pre-January 2016																
Saulieu-Savigny	-	-	-	-	GFA290	£35	TP029	£29	TP240	£30	PLF290	£65	-	-	GT3	£29
Citeaux	-	-	-	-	GFA290	£35	TP029	£29	TP240	£30	PLF290	£65	-	-	GT3	£29
Simmer Oven																
All Simmer Ovens	GF320	£37	-	-	-	-	-	-	-	-	-	-	-	-	-	-



LACANCHE BACKSPLASH AND EXTRACTION

Lacanche Classic Citeaux In Burgundy Red enamel with a Lacanche Brasseur extractor
Kitchen Furniture by The Main Company www.themaincompany.co.uk

BACKSPLASHES AND UTENSIL RACKS



Classic

BACKSPLASHES (WITH HOLES FOR UTENSIL RACK)

Code	Width	Height	Depth	Guide Price £ Inc VAT
BKWH 700	700	850	10	240
BKWH 900	900	850	10	250
BKWH 1000	1000	850	10	260
BKWH 1100	1100	850	10	270
BKWH 1400	1400	850	10	380
BKWH 1500	1500	850	10	400
BKWH 1800	1800	850	10	490
BKWH 2200	2200	850	10	720

Classic and Modern

BACKSPLASHES (NO HOLES)

Code	Width	Height	Depth	Guide Price £ Inc VAT
BK 700	700	850	10	240
BK 900	900	850	10	250
BK 1000	1000	850	10	260
BK 1100	1100	850	10	270
BK 1400	1400	850	10	380
BK 1500	1500	850	10	400
BK 1800	1800	850	10	490
BK 2200	2200	850	10	720

Modern

BACKSPLASHES WITH UTENSIL RACK

Code	Width	Height	Depth	Guide Price £ Inc VAT
BKPRS 700	700	850	10	250
BKPRS 900	900	850	10	270
BKPRS 1000	1000	850	10	280
BKPRS 1100	1100	850	10	290
BKPRS 1400	1400	850	10	390
BKPRS 1500	1500	850	10	410

Classic

UTENSIL RACK IN BRASS

Code	Width	Guide Price £ Inc VAT
PR 700	700	220
PR 900	900	230
PR 1000	1000	240
PR 1100	1100	250
PR 1400	1400	260
PR 1500	1500	280
PR 1800	1800	380
PR 2200	2200	420

Classic

UTENSIL RACK IN CHROME

Code	Width	Guide Price £ Inc VAT
PRCH 700	700	220
PRCH 900	900	230
PRCH 1000	1000	240
PRCH 1100	1100	250
PRCH 1400	1400	260
PRCH 1500	1500	280
PRCH 1800	1800	380
PRCH 2200	2200	420

Classic

1000 MM BACKSPLASH AND UTENSIL RACK PACKAGE

Code	Guide Price £ Inc VAT
BKWHPR-BR 1000 (BRASS)	450
BKWHPR-CH 1000 (CHROME)	450



Classic BACKSPLASHES AND UTENSIL RACK



Modern BACKSPLASHES AND UTENSIL RACK

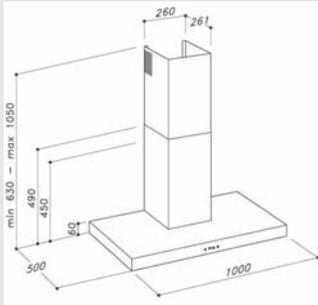


With the back infill panel in place, a 70 mm space remains between the range and the wall. The overall depth of the appliance (rail not included) then reaches 720 mm (an increase of 70 mm). The back infill panel prevents excessive heat transfer to the wall and makes cleaning easier. It is especially recommended for all ranges equipped with gas ovens or those with tiles on the wall above the cooker.

Stove models	Reference	Guide price inc VAT
Cormatin-Rully	IP 700	£ 140
Beaune-Bussy	IP 900	£ 155
Cluny-Macon-Vougeot-Volnay	IP 1000	£ 155
Saulieu-Savigny	IP 1100	£ 155
Charlieu-Chablis-Chaussin-Chemin-Chalonnais	IP 1400	£ 190
Citeaux	IP 1500	£ 190
Flavigny-Avalon-Bligny-Belmont	IP 1800	£ 220
Vezelay	IP 2200	£ 220

EXTRACTION

Low Profile / Contemporary Range (for 900mm and 1000mm wide models only)



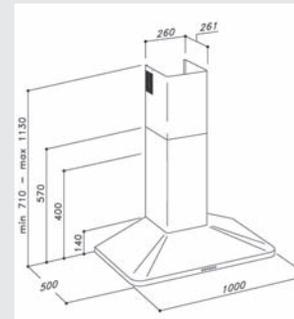
FMPS 1000

Code	Guide Price £ Inc VAT
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The low profile 900mm	<input type="checkbox"/> FMPS 900	795
The low profile 1000mm	<input type="checkbox"/> FMPS 1000	820

For Ducting see page 74

Classic Economy Hood (for 1000mm wide models only)



FCIS 1000

Code	Guide Price £ Inc VAT
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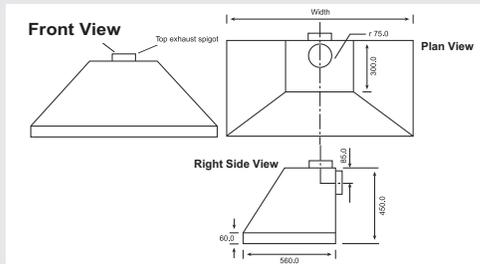
Classic economy 1000mm	<input type="checkbox"/> FCIS 1000	810
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For Ducting see page 74

Classic Range (various widths)

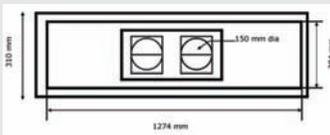
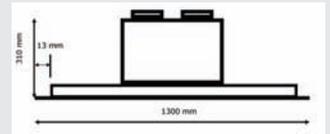


FCE



Classic Range 1000mm	<input type="checkbox"/> FCEG 1000	1,280
Classic Range 1100mm	<input type="checkbox"/> FCEG 1100	1,280
Classic Range 1400mm	<input type="checkbox"/> FCEG 1400	1,550
Classic Range 1400mm	<input type="checkbox"/> FCEG 1400 TWIN (2 x motors)	1,860
Classic Range 1500mm	<input type="checkbox"/> FCEG 1500	1,580
Classic Range 1500mm	<input type="checkbox"/> FCEG 1500 TWIN (2 x motors)	1,920
3 m flexible ducting kit	<input type="checkbox"/> 67WKTBA	50
Chimney section for * FCEG1000/FCEG1100	<input type="checkbox"/> FCEChimney 100	120
Chimney section for FCEG 1400, 1400 twin, 1500, 1500 twin *	<input type="checkbox"/> FCEChimney 140/150	140

Built in / Independent extraction units (for over 1000mm wide models)



BFUG 1400 TWIN

Code Guide Price £
Inc VAT

Built in fan unit 1400mm	<input type="checkbox"/> BFUG 1400 TWIN (2 x motors)	980
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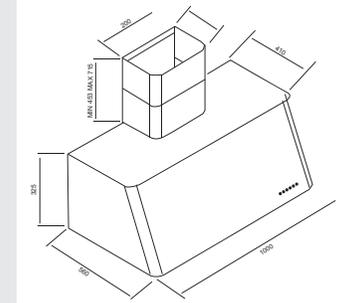
For Ducting see page 74

* Telescopic Chimney section 300mm + 300mm

Bistro Hood (for 1000mm wide models only)



BRH



Code

Guide Price £
Inc VAT

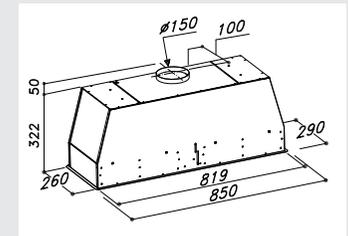
The Bistro hood 1000mm	<input type="checkbox"/> BRH 1000	1,350
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For Ducting see page 74

Built in / Independent extraction units (for 1000mm wide models, and smaller)



BFUS 900



Code

Guide Price £
Inc VAT

Built in fan unit 900mm	<input type="checkbox"/> BFUS 900	690
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For Ducting see page 74

Brasserie Hood (coloured, French style hood in various widths)



Available with Internal and External Motors	Code	Guide Price £ Inc VAT
Brasserie Hood <input type="checkbox"/>	FMH 900 SINGLE INTERNAL MOTOR	1,480
<input type="checkbox"/>	FMH 1000 SINGLE INTERNAL MOTOR	1,530
<input type="checkbox"/>	FMH 1100 SINGLE INTERNAL MOTOR	1,580
<input type="checkbox"/>	FMH 1400 SINGLE INTERNAL MOTOR	1,980
<input type="checkbox"/>	FMH 1500 SINGLE INTERNAL MOTOR	2,030
<input type="checkbox"/>	FMH 1800 SINGLE INTERNAL MOTOR	2,280
<input type="checkbox"/>	FMH 2200	Price on application

Note:
Dual Motor FMH1400, FMH1500, FMH1800, & FMH2200 are available. Price on application.

Please specify Colour and Trim (Included)

COLOUR:	TRIM: <input type="checkbox"/> BRASS	<input type="checkbox"/> CHROME	<input type="checkbox"/> CHROME MATT
	<input type="checkbox"/> NICKEL	<input type="checkbox"/> STAINLESS STEEL	<input type="checkbox"/> COPPER

Café Moderne (coloured, contemporary style hood in various widths)



Available with Internal and External Motors	Code	Guide Price £ Inc VAT
Café Moderne <input type="checkbox"/>	FMOD 900 SINGLE INTERNAL MOTOR	1,480
<input type="checkbox"/>	FMOD 1000 SINGLE INTERNAL MOTOR	1,530
<input type="checkbox"/>	FMOD 1100 SINGLE INTERNAL MOTOR	1,580
<input type="checkbox"/>	FMOD 1400 SINGLE INTERNAL MOTOR	1,980
<input type="checkbox"/>	FMOD 1500 SINGLE INTERNAL MOTOR	2,030
<input type="checkbox"/>	FMOD 1800 SINGLE INTERNAL MOTOR	2,280
<input type="checkbox"/>	FMOD 2200	Price on application

Note:
Dual Motor FMH1400, FMH1500, FMH1800, & FMH2200 are available. Price on application.

Please specify Colour and Trim (Included)

COLOUR:	TRIM: <input type="checkbox"/> BRASS	<input type="checkbox"/> CHROME	<input type="checkbox"/> CHROME MATT
	<input type="checkbox"/> NICKEL	<input type="checkbox"/> STAINLESS STEEL	<input type="checkbox"/> COPPER

Brasserie Hood Optional External Motors



	Code	Guide Price £ Inc VAT
Internal remote motor 750m3h	<input type="checkbox"/> SEM1	360
External remote motor 750m3h	<input type="checkbox"/> SEM2	680
Internal remote motor 848m3h	<input type="checkbox"/> SEM8	690

Café Moderne Hood Optional External Motors



	Code	Guide Price £ Inc VAT
Internal remote motor 750m3h	<input type="checkbox"/> SEM1	360
External remote motor 750m3h	<input type="checkbox"/> SEM2	680
Internal remote motor 848m3h	<input type="checkbox"/> SEM8	690

EXTRACTION DUCTING



Flat Channel Ducting 180mm x 95mm Equivalent To 150mm Round

Ducting Kit: 3 metre flat channel ducting kit Complete with two 1 metre 180mm x 95mm flat channel ducts, Air brick, elbow, 90 degree horizontal bend, flexible ducting, wall plate and hose connectors	Flat Channel Ducting 1 metre 180mm x 95mm	Flat Channel Connector	Flat channel round to rectangular adapter	Flat channel Horizontal 90° Bend	Flat channel Vertical 90° Bend	Flat channel Elbow 90° Bend	Flat channel Flexible Bend	Flat channel wall plate	Flat channel clip
Code Price £ VVK668 88	Code Price £ VKC651 20	Code Price £ VKC652 6	Code Price £ VKC650 10	Code Price £ VKC654 12	Code Price £ VKC653 8	Code Price £ VKC655 10	Code Price £ VVK676 18	Code Price £ VKC657 4	Code Price £ VKC664 6

Round 150mm Ridged Ducting Systems

Ducting Kit: 150mm Round pipe 1 metre length 150mm Gravity Outlet Round Spigot 150mm Flexible Hose 1 metre length with connectors	150mm Round pipe 1 metre length	150mm Round pipe 2 metre length	150mm Round Elbow 90° Bend	150mm Round Connector	150mm Round Pipe Fixing Clip	150mm Round Wall Plate	150mm Threaded Hose Connector	150mm Round Connector with Damper	PVC Flexible Hose 152mm dia, 3 Metres (Netted) To Be used with VKC659
Code Price £ VVK689 70	Code Price £ VKC670 25	Code Price £ VKC673 40	Code Price £ VKC360 16	Code Price £ VKC365 8	Code Price £ VKC442C 6	Code Price £ VKC661 4.50	Code Price £ VVK659 7	Code Price £ VKC363 5.50	Code Price £ P0092/152/35 12

Grills & Shutters

150mm Gravity Outlet Round Spigot	150mm Louvered Grille Round Spigot	150mm Stainless Steel Wall Outlet with Gravity Flaps	150mm Stainless Steel Bull-Nose Vent with Louvres	180 x 90mm Single Airbrick with Damper To be Used with Flat Channel Ducting
Code Price £ VKC292 9	Code Price £ VKC275 9	Code Price £ SS152 36	Code Price £ SS153 40	Code Price £ VKC662 8

Notes:

For maximum efficiency, duct runs should be kept as short as possible. Bends in the duct will degrade performance so the number of bends in a duct run should be kept minimum and be gradual and smooth.

Do not reduce the ducting diameter as this will result in the extractor not working and possible motor damage.

Where possible for maximum extraction, the extractor should be mounted on an outside wall.

Do not install elbow VKC655 directly onto the motor spigot.

Flexible ducting should be kept to a minimum. It should only be used for short duct runs or the initial connection to the extractor, remote motor or exit shutter.

Flexible ducting must be pulled taut to prevent significant loss of performance.

Ridged ducting offers greater performance and is easy to install.

TERMS AND CONDITIONS OF SALE AND SUPPLY

In these terms and conditions (Conditions) the following words and expressions shall have the following meanings:

Consumer rights: any rights that an individual Purchaser who is acting for purposes that are wholly or mainly outside that individual's trade, business, craft or profession may have under the Consumer Rights Act 2015 or other legislation for the protection of consumers.

Contract: any contract between the Supplier and the Purchaser for the sale and purchase of the Products, incorporating the Conditions.

Delivery Point: the place where delivery of the Products is to take place under Condition 4.1.

Minimum Quantity: the minimum amount in pounds sterling to be payable by the Purchaser to the Supplier in respect of the purchase of Products (exclusive of packaging, loading, unloading, carriage, freight and insurance charges, VAT and other applicable taxes, duties or levies of any kind whatsoever) as specified in Appendix D in respect of each Year or another amount as may be agreed in writing between the parties in relation to each Year.

The Products: means any item of whatsoever nature or part thereof or service which is to be sold or supplied by the Supplier including any labelling and packaging as described in the order, including but not limited to Lacanche, Fornair and Alpes Inox products.

The Purchaser: means the person named in the order who buys or has agreed to buy the Products.

The Supplier: means Fourneaux de France Ltd whose registered office is at 3 Albion Close, Newtown Business Park, Poole Dorset BH12 3LL.

Warranty Validation Documents: means the Product registration documents duly completed by the Purchaser's customer(s) and returned, by post or on-line (as appropriate), to the Supplier in order to validate any additional warranty period from the contractual commencement date of the contract between the Purchaser and the Purchaser's customer.

Year: the period of 12 months from the date of execution of the Conditions by the Purchaser and each consecutive period of 12 months thereafter wherein a Contract is subject to the Conditions.

A reference to a law is a reference to it as it is in force for the time being taking account of any amendment, extension, application or re-enactment and includes any subordinate legislation for the time being in force made under it.

Words in the singular include the plural and in the plural include the singular.

A reference to one gender includes a reference to the other gender.

Condition headings do not affect the

interpretation of the Conditions.

1 Order and Acceptance

1.1 Subject to any variation under Condition 1.3 the Contract shall be subject to and in accordance with the Conditions to the exclusion of all other terms and conditions (including any former terms and conditions in existence between the parties and any terms or conditions which the Purchaser purports to apply under any purchase order, confirmation of order, specification or other document).

1.2 No terms or conditions endorsed on, delivered with or contained in the Purchaser's purchase order, confirmation of order, specification or other document shall form part of the Contract simply as a result of such document being referred to in the Contract.

1.3 The Conditions apply to all the Supplier's sales and any variation to the Conditions and any representations about the Products shall have no effect unless expressly agreed in writing and signed by a director of the Supplier. The Purchaser acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Supplier which is not set out in the Contract. Nothing in this Condition shall exclude or limit the Supplier's liability for fraudulent misrepresentation.

1.4 Each order or acceptance of a quotation for Products by the Purchaser from the Supplier shall be deemed to be an offer by the Purchaser to buy Products subject to the Conditions.

1.5 No order placed by the Purchaser shall be deemed to be accepted by the Supplier until a written acknowledgement of order is issued by the Supplier or (if earlier) the Supplier delivers the Products to the Purchaser.

1.6 The Purchaser shall ensure that the terms of its order and any applicable specification are in writing, complete and accurate whilst specifying the names of the Products, the quantity required and the preferred delivery date.

1.7 Any quotation is given on the basis that no Contract shall come into existence until the Supplier despatches an acknowledgement of order to the Purchaser. Any quotation is valid for a period of 30 days only from its date, provided that the Supplier has not previously withdrawn it.

1.8 The Purchaser may not cancel or amend any order already accepted by the Supplier or return any non-defective Products without the Supplier's prior written consent.

In the event that the Supplier agrees to consent to the cancellation or amendment of an order already accepted by the Supplier, the Supplier reserves the right to charge the Purchaser cancellation or amendment charges (as applicable) which shall be respectively the price set out in the Supplier's list of "Cancellation Charges" or "Amendment Charges" published on the date of delivery or deemed delivery (such charges being exclusive of VAT and other applicable taxes, duties or levies of any kind

whatsoever) (the published "Cancellation Charges" and "Amendment Charges" as at the date of execution of the Conditions by the Purchaser being appended at Appendix E).

The parties hereby confirm that the cancellation and amendment charges as set out at Appendix E represent a genuine pre-estimate of the loss that the Supplier would suffer in the event of such cancellation or amendments.

2 Prices

2.1 Unless otherwise agreed by the Supplier in writing, the price for the Products shall be the price set out in the Supplier's price list published on the date of delivery or deemed delivery (the published price list as at the date of execution of the Conditions by the Purchaser being appended at Appendix A).

2.2 Unless otherwise agreed in writing, the prices for Products are exclusive of packaging, loading, unloading, carriage, freight and insurance charges, VAT and other applicable taxes, duties or levies of any kind whatsoever, all of which are payable by the Purchaser in addition to the price.

3 Payment

3.1 Subject to Condition 11.2, payment shall be due on or before the 30th day after the date of invoice, such invoice to be rendered by the Supplier on or after the date of delivery or deemed delivery of the Products. Payment will be made by the Purchaser in pounds sterling by cheque made payable to Fourneaux de France Ltd, or by other method as agreed in writing.

3.2 Time for payment shall be of the essence.

3.3 No payment shall be deemed to have been received until the Supplier has received cleared funds.

3.4 The Purchaser shall make all payments due under the Contract in full without any deduction whether by way of set-off, counterclaim, discount, abatement or otherwise unless the Purchaser has a valid court order requiring an amount equal to such deduction to be paid by the Supplier to the Purchaser.

3.5 If the Purchaser fails to pay the Supplier any sum due pursuant to the Contract, the Purchaser shall be liable to pay interest to the Supplier on such sum from the due date for payment at the annual rate of 4% above the base lending rate from time to time of Barclays Bank plc, accruing on a daily basis until payment is made, whether before or after any judgment. The Supplier reserves the right to claim interest under the Late Payment of Commercial Debts (Interest) Act 1998.

4 Delivery and Non-Delivery

4.1 Unless otherwise agreed in writing by the Supplier, delivery of the Products shall take place at the Purchaser's customer's address as detailed on the invoice.

4.2 Any dates specified by the Supplier for delivery of the Products are intended to

be an estimate and time for delivery shall not be made of the essence by notice. If no dates are so specified, delivery shall be within a reasonable time.

4.3 Subject to the other provisions of the Conditions the Supplier shall not be liable for any direct, indirect or consequential loss (all three of which terms include, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and similar loss), costs, damages, charges or expenses caused directly or indirectly by any delay in the delivery of the Products (even if caused by the Supplier's negligence), nor shall any delay entitle the Purchaser to terminate or rescind the Contract unless such delay exceeds 180 days.

4.4 In the event that the Supplier cannot supply the Purchaser from its existing stock of the Products, the Supplier shall place an order with its own factory and, thereafter, the Supplier shall send the Purchaser an acknowledgement of order with an estimated delivery date (the "Estimated Delivery Date").

4.5 The Purchaser shall take delivery of the Products within 10 working days of the later of: (i) the Estimated Delivery Date, or (ii) the date the Supplier gives notice to the Purchaser that the Products are ready for delivery.

4.6 If:

(a) for any reason the Purchaser fails to accept delivery of any of the Products within the timeframe set out at Condition 4.5 above; or

(b) the Supplier is unable to deliver the Products on time because the Purchaser is not contactable at its main business premises for a period of three consecutive working days or the Purchaser has not provided appropriate instructions, documents, licences or authorisations,

then at the earlier of such dates, the Supplier (entirely at its own discretion) may elect:

(a) to treat any such Products as 'free' stock and to sell such Products to any other purchaser; or

(b) that:

(i) risk in the Products pass to the Purchaser (including for loss or damage caused by the Supplier's negligence);

(ii) the Products be deemed to have been delivered;

(iii) the Supplier may duly invoice in accordance with Condition 3.1; and

(iv) the Supplier may store the Products until delivery, whereupon the Purchaser shall be liable for all related costs and expenses (including, without limitation, storage and insurance) (Charges in respect of storage alone for the Products shall be the price set out in the Supplier's list of "Storage Charges" published on the date of delivery or deemed delivery (such charges being exclusive of VAT and other applicable taxes, duties or levies of any kind whatsoever) (the published "Storage

Charges" as at the date of execution of the Conditions by the Purchaser being appended at Appendix B).

4.7 Subject to any Consumer Rights that may apply, where the Purchaser elects for carriage from the Delivery Point to another location it shall do so entirely at its own risk in accordance with Condition 5.1. Charges in respect of carriage for the Products to such other location from the Delivery Point shall be the price set out in the Supplier's list of "Carriage Charges" published on the date of delivery or deemed delivery (such charges being exclusive of VAT and other applicable taxes, duties or levies of any kind whatsoever) (the published "Carriage Charges" as at the date of execution of the Conditions by the Purchaser being appended at Appendix C).

4.8 Without prejudice to Condition 4.7 and subject to any Consumer Rights that may apply, the Purchaser must check all Products for patent or visible damage prior to signing for them and any such damage must be noted on the delivery docket and reported to the Supplier in writing within 3 working days:

(a) of delivery; or

(b) (pursuant to carriage of the Products) of receipt of the Products by the Purchaser.

No claims for patent or visible damage to Products will be accepted by the Supplier if the procedure in this Condition 4.8 is not followed.

4.9 The Supplier may deliver the Products by separate instalments. Each separate instalment shall be invoiced and paid for in accordance with the provisions of the Contract.

4.10 Each instalment shall be a separate Contract and no cancellation or termination of any one Contract relating to an instalment shall entitle the Purchaser to repudiate or cancel any other Contract or instalment.

4.11 The quantity of any consignment of Products as recorded by the Supplier on delivery or despatch (where the Purchaser elects for carriage from the Delivery Point to the Purchaser's main business) respectively at or from the Supplier's place of business shall be conclusive evidence of the quantity received by the Purchaser on respectively delivery or actual receipt by the Purchaser unless the Purchaser can provide conclusive evidence proving the contrary.

4.12 Subject to any Consumer Rights that may apply, the Supplier shall not be liable for any non-delivery or non-receipt of Products (even if caused by the Supplier's negligence) unless the Purchaser gives written notice to the Supplier of the non-delivery or (where the Purchaser elects for carriage from the Delivery Point to the Purchaser's main business) non-receipt within 7 days of the date when the Products would in the ordinary course of events have been received.

4.13 Subject to any Consumer Rights that may apply, any liability of the Supplier for non-delivery, or non-receipt by the Purchaser, of the Products shall be limited to replacing the Products within a

reasonable time or issuing a credit note at the pro rata Contract rate against any invoice raised for such Products.

5 Transfer of Title and Risk

5.1 The Products are at the risk of the Purchaser from the time of delivery or deemed delivery.

5.2 Ownership of the Products shall not pass to the Purchaser until the Supplier has received in full (in cash or cleared funds) all sums due to it in respect of:

(a) the Products; and

(b) all other sums which are or which become due to the Supplier from the Purchaser on any account.

5.3 Until ownership of the Products has passed to the Purchaser, the Purchaser shall:

(a) hold the Products on a fiduciary basis as the Supplier's bailee;

(b) store the Products (at no cost to the Supplier) separately from all other products of the Purchaser or any third party in such a way that they remain readily identifiable as the Supplier's property;

(c) not destroy, deface or obscure any identifying mark or packaging on or relating to the Products; and

(d) maintain the Products in satisfactory condition and keep them insured on the Supplier's behalf for their full price against all risks to the reasonable satisfaction of the Supplier. On request the Purchaser shall produce the policy of insurance to the Supplier.

5.4 The Purchaser may resell the Products before ownership has passed to it solely on the following Conditions:

(a) any sale shall be effected in the ordinary course of the Purchaser's business; and

(b) any such sale shall be a sale of the Supplier's property on the Purchaser's own behalf and the Purchaser shall deal as principal when making such a sale.

5.5 The Purchaser's right to possession of the Products shall terminate immediately if:

(a) the Purchaser has a bankruptcy order made against him or makes an arrangement or composition with his creditors, or otherwise takes the benefit of any statutory provision for the time being in force for the relief of insolvent debtors, or (being a body corporate) convenes a meeting of creditors (whether formal or informal), or enters into liquidation (whether voluntary or compulsory) except a solvent voluntary liquidation for the purpose only of reconstruction or amalgamation, or has a receiver and/or manager, administrator or administrative receiver appointed of its undertaking or any part thereof, or documents are filed with the court for the appointment of an administrator of the Purchaser or notice of intention to appoint an administrator is given by the Purchaser

or its directors or by a qualifying floating charge holder (as defined in paragraph 14 of Schedule B1 to the Insolvency Act 1986), or a resolution is passed or a petition presented to any court for the winding-up of the Purchaser or for the granting of an administration order in respect of the Purchaser, or any proceedings are commenced relating to the insolvency or possible insolvency of the Purchaser, or

(b) the Purchaser suffers or allows any execution, whether legal or equitable, to be levied on his/its property or obtained against him/it, or fails to observe or perform any of his/its obligations under the Contract or any other contract between the Supplier and the Purchaser, or is unable to pay its debts within the meaning of section 123 of the Insolvency Act 1986 or the Purchaser ceases to trade; or

(c) the Purchaser encumbers or in any way charges any of the Products (each event in Conditions 5.5(a) to (c) inclusive being an "Insolvency Event").

5.6 The Supplier shall be entitled to recover payment for the Products notwithstanding that ownership of any of the Products has not passed from the Supplier.

5.7 The Purchaser grants the Supplier, its agents and employees an irrevocable licence at any time to enter any premises where the Products are or may be stored in order to inspect them, or, where the Purchaser's right to possession has terminated, to recover them.

5.8 Where the Supplier is unable to determine whether any Products are the products in respect of which the Purchaser's right to possession has terminated, the Purchaser shall be deemed to have sold all products of the kind sold by the Supplier to the Purchaser in the order in which they were invoiced to the Purchaser.

5.9 On termination of the Contract, howsoever caused, the Supplier's (but not the Purchaser's) rights contained in this Condition 5 shall remain in effect.

6 Intellectual Property Rights

6.1 Save where the contrary is expressly provided for or indicated in respect of the Products delivered by the Supplier, the Purchaser shall leave in position and not cover, deface or erase any notices or other marks (including without limitation serial numbers and notices that a trade mark, design, patent or copyright relating to the Products is owned by the Supplier or a third party) which the Supplier may place on or affix to the Products.

6.2 The Purchaser shall not in any of its stationery nor by any sign at its premises or otherwise indicate that it is in any way connected with the Supplier other than that it is an appointed stockist of the Products.

6.3 The Purchaser acknowledges that all intellectual property rights in the Products shall continue to belong to the Supplier and Purchaser agrees that it will not infringe any of the Suppliers intellectual property rights in any publicity material including without limitation over the internet without the Supplier's written consent.

6.4 The Purchaser agrees to notify the Supplier as soon as it becomes aware

of any third party infringement of the Supplier's intellectual property rights.

7 Warranties

7.1 The Supplier warrants to the Purchaser that all Products delivered to the Purchaser will be free of any defects in parts and workmanship for:

(a) a period of 12 months from the date of delivery or deemed delivery; and

(b) subject to the terms and conditions of the warranty or guarantee of the manufacturer of a particular Product, for any additional warranty period from the contractual commencement date of the contract between the Purchaser and the Purchaser's customer PROVIDED THAT such customer has duly completed and returned the Warranty Validation Documents.

7.2 Subject to any Consumer Rights that may apply, all samples, illustrations, colours, drawings and diagrams in the Supplier's catalogues, trade literature and other published matter are of a generally informative nature and approximate only and are subject to change without notice and none of these shall form part of any contract or give rise to any independent or collateral liability of whatsoever nature on the part of the Supplier.

7.3 The Supplier warrants that (subject to the other provisions of the Conditions) on delivery, the Products shall be:

(a) of satisfactory quality within the meaning of the section 9 of the Consumer Rights Act 2015;

(b) subject to any Consumer Rights that may apply, reasonably fit for any particular purpose for which the Products are being bought provided that the Purchaser had made known that purpose to the Supplier in writing and the Supplier has confirmed in writing that it is reasonable for the Purchaser to rely on the skill and judgement of the Supplier

7.4 Subject to any Consumer Rights that may apply, the Supplier shall not be liable for a breach of any of the warranties in Condition 7.1 or 7.3 unless:

(a) the Purchaser gives written notice of the defect to the Supplier:

(i) in respect of visible or patent damage in accordance with Condition 4.8; or

(ii) otherwise, within three working days of the time when the Purchaser discovers or ought to have discovered the defect; and

(b) the Supplier is given a reasonable opportunity after receiving the notice of examining such Products and the Purchaser (if asked to do so by the Supplier) returns such Products to the Supplier's place of business at the Supplier's cost for the examination to take place there.

7.5 The Supplier shall not be liable for a breach of any of the warranties in Condition 7.1 or 7.3 if:

(a) the Purchaser makes any further use of such Products after giving such notice; or

(b) the defect arises because the Purchaser failed to follow the Supplier's oral or written

instructions as to the installation, storage, supply, maintenance and use of the Products or (if there are none) good trade practice; or

(c) the Purchaser alters or repairs such Products without the written consent of the Supplier.

8 Limitation of Liability

8.1 Subject to the provisions of Condition 4 and Condition 8.3 and any Consumer Rights that may apply, the liability of the Supplier in respect of any breach of the warranties given in Condition 7, or any defect in or failure of any Products supplied, or any shortage in quantity of Products, or for any loss, injury or damage attributable directly or indirectly thereto shall be limited to (entirely at the Supplier's own discretion):

8.1.1 repairing defects or failures in the Products or making good the Products by replacement and delivering the repaired or replacement Products to the Purchaser (at the Supplier's expense), provided that the Supplier shall not be liable for the cost of any work or labour involved in fitting or refitting the Products or any part thereof; or

1.1.2 refunding any sums paid to the Supplier by the Purchaser for the Products, provided that the Supplier is reasonably satisfied that such defects or failure arose solely from the faulty design of the Products, defective materials or workmanship and that the Supplier shall not be liable in respect of defects to, or failure of, the Products caused by misuse or neglect of the Purchaser, accident or wear and tear.

8.2 Subject to any Consumer Rights that may apply, the Purchaser agrees that the Supplier shall not be liable:

8.2.1 for the cost of substitute goods, for any indirect or consequential loss (other than any provided for in Condition 8.1), for any loss of production, for any loss of profit or goodwill suffered or incurred by the Purchaser or any third parties, and for any costs, claims, expenses, loss or damage in excess of the Contract price for the Products or part thereof in respect of which a claim is made; or

8.2.2 in respect of any alterations made to the Products other than those made by the Supplier or its subcontractors; or

8.2.3 where the Products have been combined with, or incorporated into, other products; or

8.2.4 for any loss or damage arising from the Purchaser's design error or the Purchaser choosing the wrong or unsuitable Product for its purposes, save where the loss or damage arises solely out of the Supplier's negligence, as agreed by the Supplier.

8.3 Subject to Condition 8.4 and 8.5, the Supplier's total liability in contract, tort (including negligence or breach of statutory duty), misrepresentation, restitution or otherwise, arising in connection with the performance or contemplated performance of the Contract shall be limited to the Contract price.

8.4 Except as otherwise provided in these Conditions, all representations, guarantees, undertakings, conditions or

warranties, express or implied, in tort or contract, statutory or otherwise in relation to the Products are hereby expressly excluded to the extent so permitted by law.

8.5 For the avoidance of doubt, nothing in these Conditions shall exclude or restrict the Supplier's liability:

8.5.1 for any fraudulent misrepresentation made to the Purchaser on which the Purchaser relied in entering into any Contract; or

8.5.2 in relation to any statutory implied conditions as to title in the Products, or

8.5.3 to any person for death or personal injury to that person resulting from the Supplier's negligence; or

1.1.4 under the Consumer Protection Act 1987 (or any replacement or re-enactment thereof) to a person who has suffered damage (as defined therein) caused wholly or partly by a defect in a Product or to a dependent or relative of such a person.

9 Indemnity

9.1 The Purchaser shall (and shall ensure that any third party to whom any Products may subsequently be supplied) comply with all instructions of the Supplier in relation to the installation, storage, supply, maintenance and use of the Products or (if there are none) good trade practice, and, except to the extent any of these are caused by the negligence of the Supplier, the Purchaser shall keep the Supplier fully and effectually indemnified against all costs, claims, demands, expenses and liabilities of whatsoever nature and wheresoever arising, including without limitation, claims for consequential loss and loss of profit which may be made against the Supplier arising out of the Purchaser's failure so to comply and/or to ensure that any third party to whom any Products have subsequently been supplied so complies.

10 Purchaser's further obligations

10.1 In addition to the Purchaser's obligations elsewhere as set out in the Conditions, the Purchaser shall:

10.1.1 at all times maintain a minimum of one Product supplied by the Supplier at all times in each of its showrooms; and

10.1.2 in each Year place orders with the Supplier in respect of the Minimum Quantity for that Year.

11 Termination

11.1 Without prejudice to any other rights to which it may be entitled, the Supplier may give notice in writing to the Purchaser terminating any or all Contracts with immediate effect if:

11.1.1 there is any default or breach of any of the Purchaser's obligations under these Conditions, including without limitation any failure to make any payments due under a Contract;

11.1.2 an Insolvency Event occurs; or

11.1.3 the Purchaser breaches its obligation under Condition 10.1.1 to at all times maintain a minimum of one Product supplied by the Supplier at all times in each of its showrooms; or

11.1.4 the Purchaser breaches its obligation under Condition 10.1.2 to, in each Year, place orders with the Supplier in respect of the Minimum Quantity for that Year (each event set out in Conditions 11.1.1 to 11.1.4 inclusive being a "Termination Event").

11.2 Following the termination of a Contract by the Supplier following a Termination Event, (a) all payments payable to the Supplier under the Contract shall become due immediately on its termination despite any other provision; and (b) any outstanding unpaid invoices rendered by the Supplier in respect of the Products shall become immediately due by the Purchaser, except where the Supplier exercises its rights under Conditions 11.2.1, 11.2.2 or 11.2.3 and invoices for Products ordered before termination but for which an invoice has not been submitted in which case such invoices will be due immediately on submission of the invoice, and the Supplier will be entitled to:

11.2.1 refuse to make delivery of any further consignment of any Products agreed to be supplied, including cancelling any outstanding delivery or stopping any Products in transit; and/or

11.2.2 cancel or suspend any Contract (either in whole or in part) by notice in writing to the Purchaser; and/or

11.2.3 sell or otherwise dispose of any Products which are the subject of any order by the Purchaser and apply the proceeds of sale to the overdue payment.

12 Assignment

12.1 The Purchaser may not assign or transfer or purport to assign or transfer any Contract or the benefit thereof to any person.

12.2 The Supplier may assign the Contract or any part of it to any person, firm or company.

13 Force Majeure

13.1 If the Supplier is prevented from fulfilling any order or Contract within a reasonable time by force majeure, it will notify the Purchaser of the delay. The Supplier shall be under no liability to the Purchaser and shall be entitled to extend the time or times for delivery or otherwise performing such Contract for so long as such cause of prevention or delay shall continue.

13.2 If the event of force majeure continues for a period of more than 3 months, both the Purchaser and the Supplier shall have the right on giving notice to the other to terminate any Contract.

13.3 For the purpose of these Conditions "force majeure" shall be deemed to be any cause affecting the performance of these Conditions arising from or attributable to acts, events, omissions or accidents beyond the reasonable control of the Supplier.

14 General

14.1 Each right or remedy of the Supplier under the Contract is without prejudice to any other right or remedy of the Supplier whether under the Contract or not.

14.2 If any provision of the Contract is found by any court, tribunal or administrative body of competent jurisdiction to be wholly or partly illegal, invalid, void, voidable, unenforceable or unreasonable it shall to the extent of such illegality, invalidity, voidness, voidability, unenforceability or unreasonableness be deemed severable and the remaining provisions of the Contract and the remainder of such provision shall continue in full force and effect.

14.3 Failure or delay by the Supplier in enforcing or partially enforcing any provision of the Contract shall not be construed as a waiver of any of its rights under the Contract.

14.4 Any waiver by the Supplier of any breach of, or any default under, any provision of the Contract by the Purchaser shall not be deemed a waiver of any subsequent breach or default and shall in no way affect the other terms of the Contract.

14.5 The parties to the Contract do not intend that any term of the Contract shall be enforceable by virtue of the Contracts (Rights of Third Parties) Act 1999 by any person that is not a party to it.

15 Law

15.1 Any and all Contracts shall be governed by and construed in accordance with the Laws of England and the Supplier and Purchaser submit to the non exclusive jurisdiction of the Courts of England.

16 Communications

16.1 All communications between the parties about the Contract shall be in writing and delivered by hand or sent by pre-paid first class post or sent by fax:

16.1.1 (in case of communications to the Supplier) to its registered office or such changed address as shall be notified to the Purchaser by the Supplier; or

16.1.2 (in the case of the communications to the Purchaser) to the registered office of the addressee (if it is a company) or (in any other case) to any address of the Purchaser set out in any document which forms part of the Contract or such other address as shall be notified to the Supplier by the Purchaser.

16.2 Communications shall be deemed to have been received:

16.2.1 if sent by pre-paid first class post, two days (excluding Saturdays, Sundays and bank and public holidays) after posting (exclusive of the day of posting); or

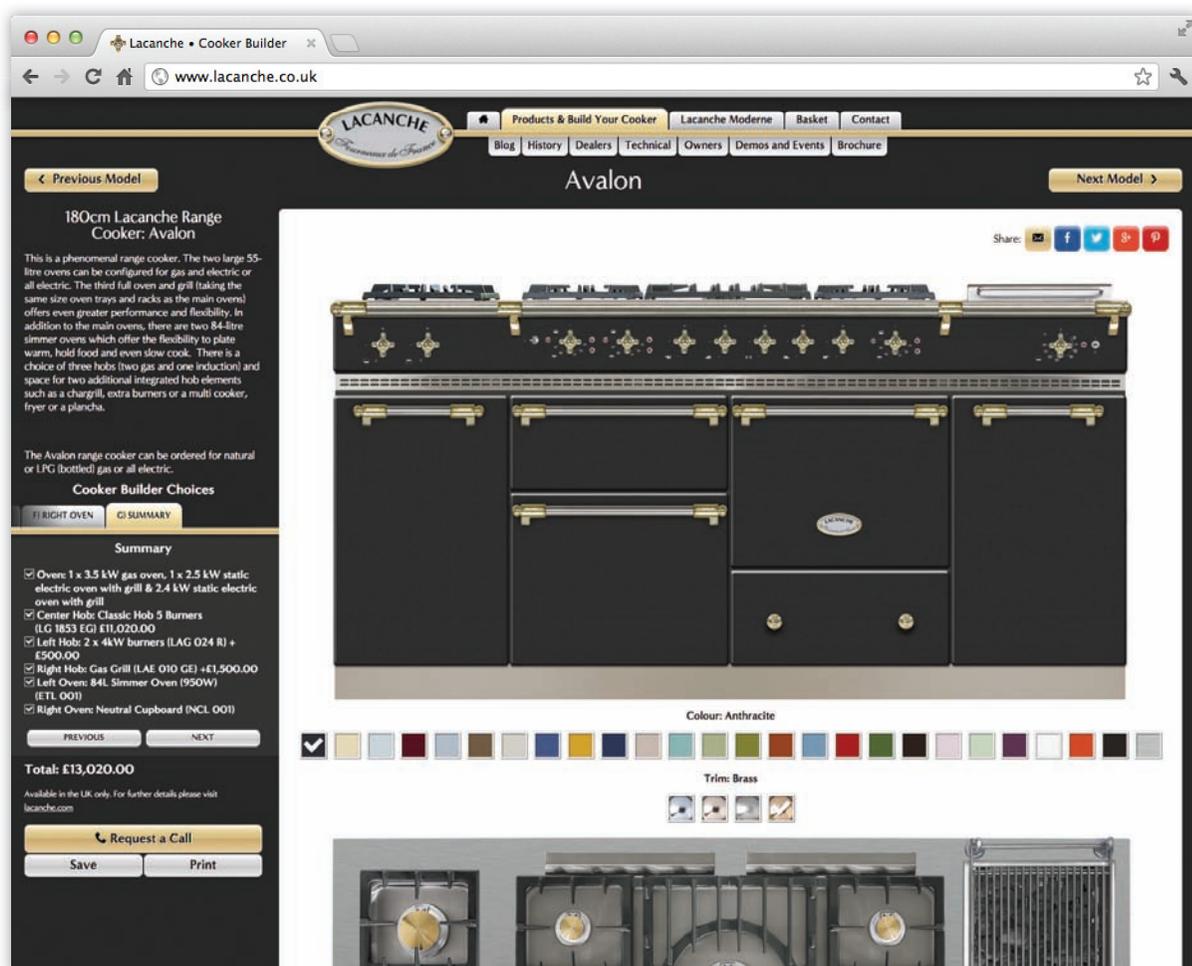
16.2.2 if delivered by hand, on the day of delivery; or

16.2.3 if sent by fax on a working day prior to 4.00 pm, at the time of transmission and otherwise on the next working day.

16.3 Communications addressed to the Supplier shall be marked for the attention of Steven Fielding.

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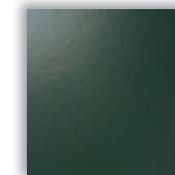
Prussian Blue



Teal Blue



Delft Blue



Green



Marron Glacé



Anise



Dark Olive



Light Olive



Lime Green



Sillce



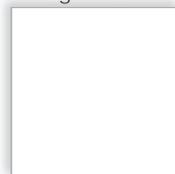
Frangipane



English Cream



Ivory



White



Provençal Yellow



Mandarin



Terracotta



Burgundy Red



Cherry Red



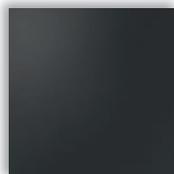
Plum



Rose Quartz



Chocolate



Anthracite



Slate Grey



Graphite



Mist Grey



Stainless Steel



Black

The colours illustrated above are an approximate likeness and should not be regarded as accurate. We recommend seeing a colour swatch before confirming your colour.